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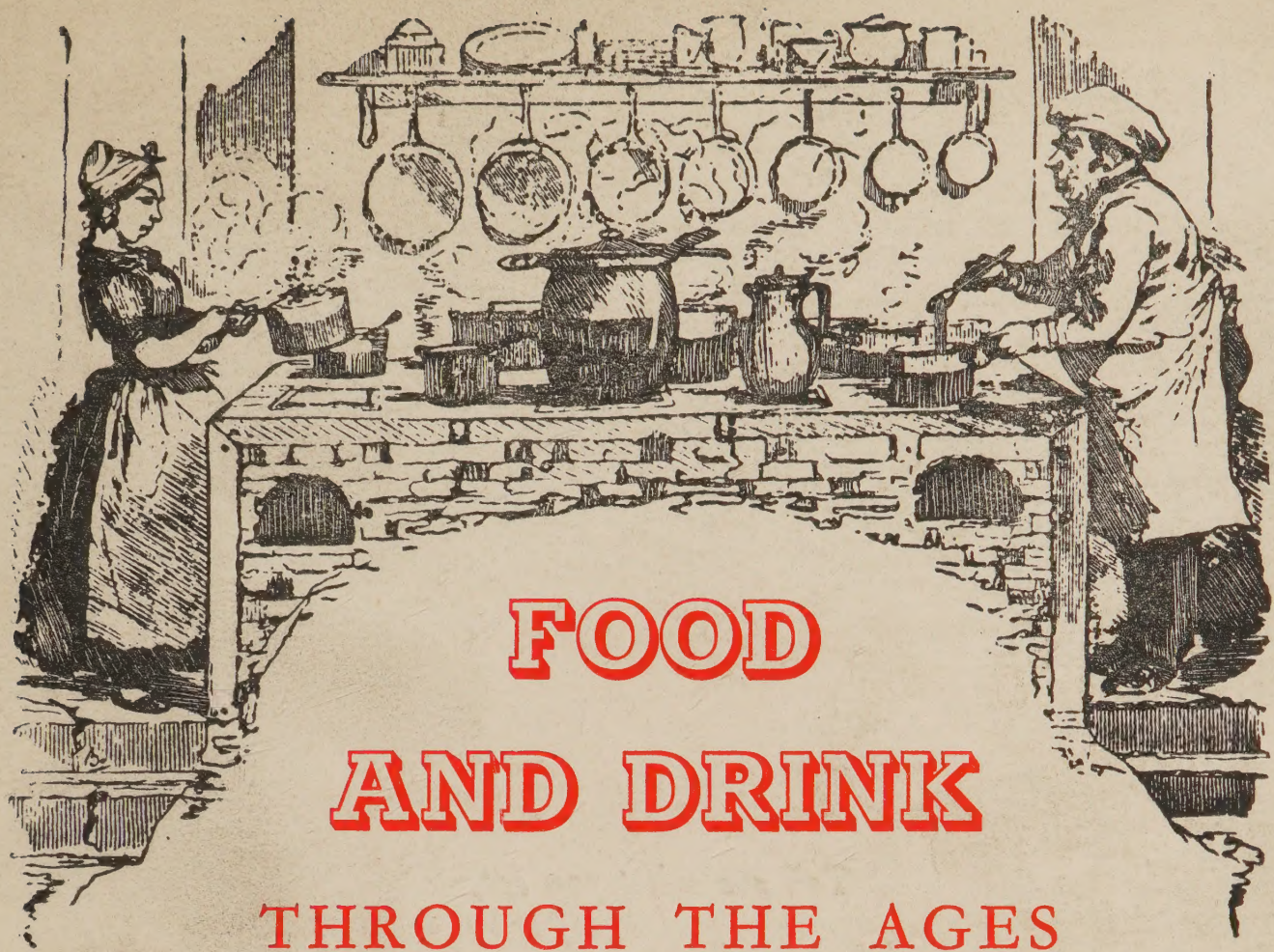


FOOD AND DRINK

THROUGH THE AGES

Catalogue
645

MAGGS BROS Ltd.
Booksellers by Appointment to His Majesty
34 & 35 Conduit Street, New Bond Street
LONDON, W.
1937

Tell me what you eat,

and I will tell you what you are.

—Brillat-Savarin.

(See Item No. 760.)

No. 645 1937

FOOD AND DRINK THROUGH THE AGES

2500 B.C. TO 1937 A.D.

A CATALOGUE OF

ANTIQUITIES, MANUSCRIPTS
BOOKS, AND ENGRAVINGS
TREATING OF COOKERY
EATING AND DRINKING

INCLUDING

Books from the Library and with the Bookplate of Robert Viel, the famous Paris Restaurateur

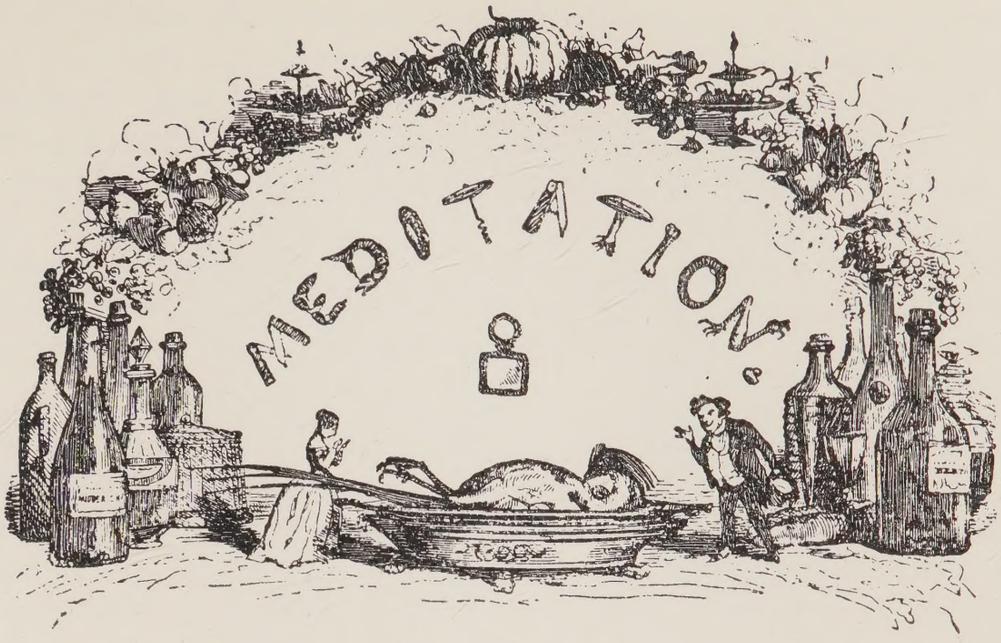
MAGGS BROS. Ltd

34 & 35 CONDUIT STREET, LONDON, W.1

TELEGRAPHIC & CABLE ADDRESS: "BIBLIOLITE, LONDON." TEL.: REGENT 1337

AT PARIS: MAGGS BROS., 93 & 95, RUE LA BOETIE, PARIS (8)

PRINTED IN GREAT BRITAIN
BY THE COURIER PRESS
LEAMINGTON SPA AND LONDON



On Food

LONG ago there lived a man who sold his birth-right for a mess of potage. This was history's first *gourmet.*

Since that age, if not even before, the subject of food has been one of the most engrossing interests of mankind. Indeed, there are not wanting modern scholars who assure us that the search for food is the only thing that really forces men to bother with one another, and that this and naught else is the true foundation of all human society. We need not go to such extremes, nor say that food is the source of civilisation, in order to appreciate the great part which it has played in its growth. There are some who say that indigestion produced Napoleon, and that English letters would have lost Carlyle, had not chronic dyspepsia possessed him.

It is instructive to observe the attitude towards food of peoples at different stages of civilization.

Consider, first the PRIMITIVE and SAVAGE. Certainly, there must be an art whereby the latter may roast his neighbour in the most tasty fashion, whilst among the former, the social unit is not infrequently composed of those who dine at the same table. The nomadic Arabs, for instance, regard as the highest and closest bond that of "commensality," or the breaking of bread together. Moreover, among all peoples at this level of culture, feasts and banquets bulk very largely in the social institutions of life. Harvests are reaped and kings installed to the accompaniment of the traditional beanfeast.

Consider, next, the ancient EGYPTIANS. To them the importance of food did not cease even at death, for upon the very tombs of their ancestors they were wont to deposit savoury dishes. Nor were these idly chosen. Wall-paintings from the tomb of Rameses III at Thebes depict, in some detail, the art of the kitchen, shewing the cooking of meat over charcoal-pans, the stirring of stews with long forks, and the seasoning of them with salt and pepper. Even the addition of the *hors d'œuvre,* or appetizer, before the meal can be traced back to the Land of the Nile, for the Greek writer Athenaeus states, in so many words, that the Ptolemys used to serve raw cabbage before dinner in order to stimulate the desire for wine.

The GREEKS themselves were not without a relish for good food, and it is, perhaps, not by chance that some of the world's greatest philosophy was produced by Socrates and his circle in discussion around the festive board. In later times, it will be remembered, none other than Julius Cæsar sought to serve the more practical ends of diplomacy by insisting " let me have men about me that are fat," whilst the shameful degradation of good living into mere gluttony on the part of the later Roman Emperors does not escape the all-embracing censure of their biographer, Suetonius.

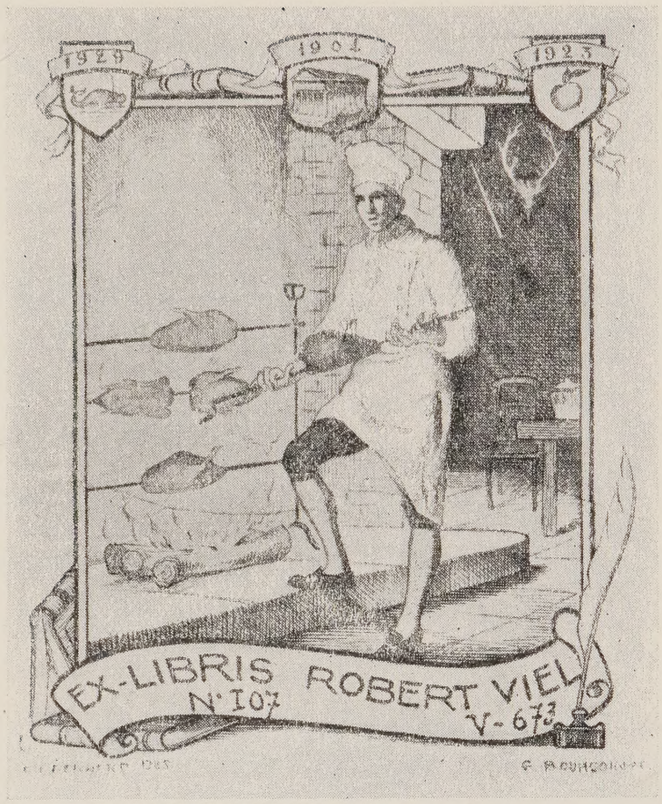
In modern EUROPE, each nation possesses its native dishes, yet its citizens appear to be ever endowed with an irresistible urge to try those of their neighbours. This fact illustrates at once the insularity and the internationalism of contemporary man. Soho is assuredly a melting-pot in more than a purely culinary sense.

In the stress and stir of modern life, the individual gets used to having things done for him *en gros,* and the preparation of food has become a form of mass-production where it was once an accomplishment of the individual and a craft. Dishes tend to-day to become stereotyped. The luncheon of modern man can seldom be described as a " dream made flesh," but merely a " sausage and mash." Moreover, in these days of tinned foods and synthetic products, the aromas of the table are more likely to come from Birmingham than Babylon.

With this rationalisation of cooking, men begin to lose their interest in the way wherein their food is prepared, and the average diner, unlike the ancient Jewish rabbins, would never rack his head over the identity of that " pygarg " which a gracious providence had permitted for his consumption but omitted to describe.

In the present catalogue are described nearly eight hundred items; the earliest is a Babylonian clay tablet inscribed with details of food 2,500 years before Christ, and the latest is a new work by X. M. Boulestin, *The Finer Cooking,* published while this catalogue was in the press.

L. S.



Robert Viel, from whose library come a great many of the cookery-books in the present catalogue, was the founder of the famous "Restaurant Viel," which was situated on the Boulevard de la Madeleine. It was one of the fashionable Parisian resorts, being patronised by leaders of society and gourmets, who esteemed its good dishes. The Restaurant came to an end a few years ago when it was absorbed by the Hotel de Paris.

Food and Drink through the Ages

[About 2500 B.C..]

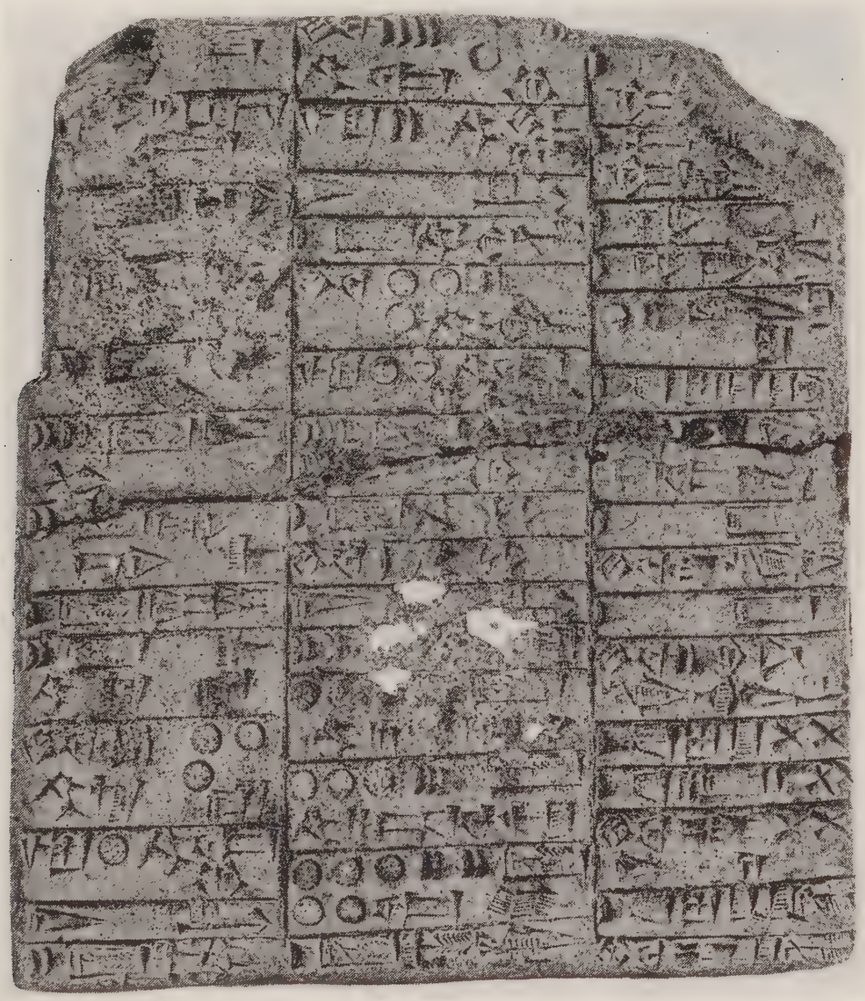
[1] **BABYLONIAN TABLET of baked clay, inscribed in Cuneiform Characters,** with a long list of baskets, etc., containing **fish, dates, and animals, also animal skins containing grain, etc.**

The tablet measures 10.4 x 8.8 cms.

Preserved in morocco lettered case.

Akkadian period, about 2500 B.C. **£35**

(See Illustration below.)



[About 2400 B.C.]

Beer for the High-Priest.

[2] **BABYLONIAN TABLET of baked clay, inscribed in Cuneiform Characters, with a note of 2 jars of must and 20 of beer, marked "high-priest."**

The tablet measures 3.2 x 3.5 cms.

Preserved in morocco lettered case.

About 2400 B.C. **£21**

(See Illustration below.)

MAGGS BROS. LTD. LONDON

[About 2000 B.C.]

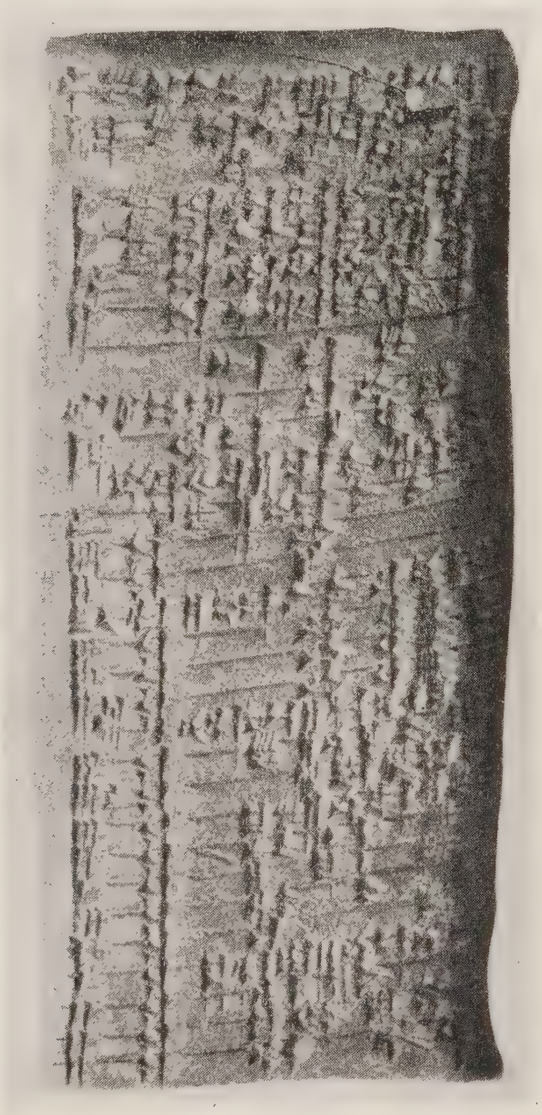
[3] **BABYLONIAN TABLET of baked clay, inscribed in Cuneiform Characters, with a list of quantities of food and drink** received or expended on certain specified occasions.

The tablet measures 10.5 x 5 cms.

Preserved in morocco lettered case.

Dated in the 2nd year of the Isin era (about 2000 B.C.). **£25**

(See Illustration below.)



[About 1600 B.C.]

Food Offerings for the Deceased.

[4] **LIMESTONE STELE, or tombstone, of Sehetep-ab, an overseer of the audience-chamber and an overseer of Lower Egypt, and of his wife Sedan-sat.**

With an inscription in incised hieroglyphs commencing with a prayer that the customary offering of **bread and wine** may be made for the deceased, whose names and titles are given.

Below is a sculptured representation of the deceased husband and wife seated at **a table on which are laid a goose, a duck, bread, vases and bottles of wine, etc.**

Size 18 x 12 inches.

Egypt, XVIIth Dynasty (about 1600 B.C.). **£35**

(See Illustration opposite.)

" In the case of tombs which were visited by the relatives and friends of the dead, these were expected to repeat the prayers which were inscribed on the stelae, for it was a matter of common belief that the repetition of such funeral prayers would bring an abundance of sustenance to the deceased in the next world. The elaborately painted [or sculptured] pictures of offerings representing oxen, feathered fowl of various kinds, vegetables, fruit, flowers, wine, milk, incense, linen, garments, unguents, etc., were believed to turn into food, etc., for the *ka,* or double, as soon as the proper words of power were uttered, either by the deceased in the Underworld or by his friends and relatives upon earth." (Wallace Budge, *" Guide to the Second, Third and Fourth Egyptian Rooms "*).

A fine specimen from the Amherst and Bethell collections.

MAGGS BROS. LTD. LONDON

(See Item No. 4.)

[Circa 600 B.C.]

Food Offerings for the Deceased.

[5] **LIMESTONE STELE, or Tombstone, of the " Courtier " Awy, son of Apu and Senb, and of his wife Abt.**

Inscribed with a prayer in hieroglyphs that the customary offering of **bread and wine** may be made for the deceased.

Below are depicted the deceased husband and wife, and **Offerings of food laid on stands.**

Size 9 x 10 inches.

Egypt, XXVIth Dynasty (?), (about 600 B.C.). **£25**

(See Illustration opposite.)

MAGGS BROS. LTD. LONDON

(See Item No. 5.)

[About 1000 B.C.]

"Editio Princeps" of Homer.

[6] **HOMER. Opera omnia (Iliad and Odyssey) ex recensione Demetrii Chalcoridylae.** (In Greek).

Printed in Greek characters. Some large handsome illuminated initials in gold and colours; other initials painted in red and blue alternately

2 vols. Folio. *Levant morocco, g.e.*

Florence, [di Libri,] for Bernardo & Nerio Nerli, 9 Dec., 1488. **£250**

The celebrated First Edition, complete with all the preliminary matter (the Latin Epistle of B. Nerlius, etc.). [Hain, 8772].

Homer was regarded by the ancient Greek writers as an authority on the ordering of a banquet, on table etiquette, and even on table-conversation; Athenaeus devotes almost an entire book of his *Deipnosophists* (composed in A.D. 228) to a discussion of the banquets celebrated by Homer, comparing them with those described by Plato, Xenophon and Epicurus, and gives his opinion that Homer's descriptions of banquets are by far the best:

(*Trans.*): "*For the banquet of the suitors in Homer is just such as might be expected from young men devoted to drinking and love; and that of the Phaecians is more orderly, but still luxurious. And he has made a wide distinction between these entertainments and those which may be called military banquets, and those which have reference to political affairs and are conducted in a well-regulated manner: and again he has distinguished between public and family banquets, etc.*"

Vol. I (*Iliad*) in fine condition; vol. II (*Odyssey*) in good condition but for light stains in latter part, and marginal restorations to last leaf.

MAGGS BROS. LTD. LONDON

[4TH CENTURY B.C.]

"I WOULD RATHER EAT TO LIVE THAN LIVE TO EAT."

[7] **ARISTOTLE** [lived 384-322 B.C.]. **De secretis secretorum.**

Small 4to. *Full morocco by Rivière, g.e.*

Burgos: Andreas de Burgos, 1505. **£65**

Most widely influential upon the medieval mind of all the works attributed to Aristotle was *The Secret of Secrets*. Gaster calls it "The most popular book of the middle ages." This is not surprising, since it purports to sum up in concise form, what the greatest of ancient philosophers deemed essential for the greatest of ancient rulers to know, and since, under the alluring pretence of revealing great secrets in parable and riddle, it really masses together a number of the best-tested and most often repeated maxims of personal hygiene and practical philosophy, and some of the superstitions to which men have shown themselves most inclined.

Turkish baths are described for perhaps the first time in Europe, and Alexander is advised to keep his teeth and mouth clean. The well-known apothegm of Hippocrates is quoted, "I WOULD RATHER EAT TO LIVE THAN LIVE TO EAT," AND ALEXANDER IS ADVISED TO CEASE EATING WHILE HE STILL HAS AN APPETITE.

[4TH CENTURY B.C.]

[8] **ARCHESTRATO** [lived 4th Century B.C.].

I Frammenti della Gastronomia. Raccolti e volgarizzati da Domenico Scina.

8vo, *original wrappers, uncut, unopened.*

Palermo, nella Reale Stamperia, 1823. **10s 6d**

Only known portion of a poem on Gastronomy by a Greek epicure who lived in the middle of the 4th century B.C.

[4TH CENTURY B.C.]

[9] **PLATO** [Greek Philosopher, 428-348 B.C.].

Opera (including **Symposium, The Banquet).** [Latin translation of Ficinus.]

Folio, *original binding of wooden boards covered with stamped leather (rubbed), rebacked.*

Venice: Bernardinus de Choris, de Cremona, 13 Aug., 1491. **£21**

THE FIRST DATED EDITION. [Hain 13063].

The "Symposium" describes a banquet given by Agathon, the Athenian tragic poet, to a few personal friends, including Socrates and Aristophanes, to celebrate his dramatic victory in B.C. 417. The banqueters not being disposed for hard drinking decide to entertain each other by each giving in turn a discourse in praise of love. The speeches are interrupted by the arrival of the drunken Alcibiades, who announces himself king of the feast and insists upon hard drinking.

[1st Century B.C.]

First Illustrated Edition of Horace.

[11] **HORATIUS FLACCUS** (lived 65-8 B.C.).

Opera. Cum quibusdam annotationibus. [Annotated by Jacob Locher.]

With woodcut on title of Locher at his desk and 156 *fine woodcuts throughout the volume, most of which are composite.* Folio. *Old half calf.*

Strassburg: Johann (Reinhard) Grüninger, 12th March, 1498. **£50**

The works of Horace give us many details about the dining habits of the Romans.

The eighth satire of book II is devoted to the description of a dinner-party given by a vain and wealthy Roman, Nasidienus, and is directed against the absurd refinements of certain epicures. The fourth satire of the same book contains precepts about dinners, wines, eggs, cabbages, mushrooms, mead, and shellfish, etc.; it also gives rules about sauce and directions about the fruit.

A number of the odes of Horace have for subject the vineyard or the wine:

Ode 18 of book I. *The praise of wine.*
Ode 27 of book I. *The wine-party.*
Ode 19 to book II. *Hymn to Bacchus.*
Ode 21 of book III. *To a wine-jar.*
Ode 25 of book III. *To Bacchus.*

This edition, which was published by Jacob Locher, may be counted as an "editio princeps," as it was not published after printed texts, but after manuscripts that had recently been found.

A copy with good margins; one or two leaves a little spotted and two slight repairs. Old MS. annotations.

MAGGS BROS. LTD. LONDON

[1st Century A.D.]

Greek Manuscript of the First Materia Medica.

[12] **DIOSCORIDES** (Pedacius) [lived 1st Century A.D.]. **Materia Medica.**

Greek manuscript of 15th Cent. on 234 ll. of paper. *Initials in red and black.*

4to, *old limp vellum, with flap.* **£75**

"Pedacius Dioscorides, THE ORIGINATOR OF THE MATERIA MEDICA, was a Greek army surgeon in the service of Nero (54-68 A.D.) and utilized his opportunities of travel in the study of plants. His work is the authoritative source on the materia medica of Antiquity, of which he describes about 600 plants and plant-principles, over a hundred more than Theophrastus. As Theophrastus was the first scientific botanist, so Dioscorides was the first to write on medical botany as an applied science, His first book deals with aromatic, oily, gummy, or resinous plant products; the second with ANIMAL PRODUCTS OF DIETETIC AND MEDICINAL VALUE AND WITH CEREALS AND GARDEN HERBS; the third and fourth, with the other medicinal plants."

Dioscorides had great faith in the virtues of wine to maintain or regain health.

Wants ll. 123, 124, 228, and is not quite complete at end, otherwise a well-written and well-preserved manuscript.

[1st Century A.D.]

The "Banquet of Trimalchio."

[13] **PETRONIUS ARBITER** [died 66 A.D.]. **Satyricon cum fragmento nuper Tragurii reperto.** . . . [Ed. M. Hadrian.]—**Integrum T. Petronii Arbitri Fragmentum,** ex antiquo codice Traguriensi Romae exscriptum. [Comprises the **Cena Trimalchionis (the Banquet of Trimalchio)**].

With fine engraved frontispiece by Romyn de Hooghe.

2 vols. in 1. 8vo, *old calf.*

Amsterdam: J. Blaeu, 1669-71. **£3 10s**

The *Banquet of Trimalchio,* written about A.D. 50, is the most famous of the writings of Petronius, who won such distinction at the court of Nero for his refinements of luxury that he won the title *elegantiae arbiter.*

The scene of the dinner-party is laid in the provinces, near Capua. Trimalchio, the giver of the banquet, is a wealthy and vulgar freedman, whose aim is to excite the applause and astonishment of his guests by his extravagant and bizarre dishes.

MAGGS BROS. LTD. LONDON

[1st Century A.D.]

[14] **PLINIUS SECUNDUS** (Caius) [Roman writer (23-79 A.D.)]. **Historia Naturalis.**

Roman Letter. Folio. *Boards, leather back.*

Parma: Andreas Portilia, 8th July, 1481. **£45**

Book XIV is devoted to the vineyard and to wine; it comprises twenty-two chapters which treat of the subject in its smallest details; describing the different kinds of vine; the nature of the soil, the part played by the climate (Chap. 1—4), the different wines of Italy and overseas known from the most remote times until the first century A.D. (Chap. 5-16), and even the most celebrated drunkards of Greece and Rome (Chap 22).

Book XVIII, *The Natural History of Grain,* treats of every aspect of agriculture, including the method of making bread and the origin of the art (Chap. 27), and a chapter on when bakers were first introduced at Rome (Chap. 28).

Other books of food interest include book XXII, *The Properties of Plants and Fruits,* and book XXIII, *The Remedies derived from the Cultivated Trees.*

A copy with magnificently wide margins. Some insignificant wormholes at the beginning and end. A few marginal repairs. A tear in the last leaf has affected a few words of text.

Hain, 13094.

[1st Century A.D.]

[15] **MARTIAL** (Marcus Valerius) [Roman poet, born A.D. 43]. **Epigrammata.**

First Aldine Edition. 8vo, 18*th century red morocco, broad dentelle borders on sides, back tooled with flower sprays, stars, etc., blue silk linings and end-leaves, g.e.*

Venice: Aldus, 1501. **£10 10s**

Martial in the thirteenth book of his Epigrams gives a host of very interesting details on the different dishes and wines of the table. Amongst the wines of Italy, Martial seems to have delighted most in the Falernian wine, though he liked also the wines of Setia and Caecubam. He could also appreciate the wines of Greece, France, and Spain, and particularly does he praise the wines of Tarragona. (See Simon, *Bibl. Bacchica,* vol. I, p. 47).

Very fine copy.

[2ND CENTURY A.D.]

[16] **JUVENAL** [died 128 A.D.]. **Satyrographi Opus.** Interprete Joanne Britanico, una cum Jodoci Badii Ascensii familiaribus explanationibus. Cum figuris apte appositis.

Illustrated with 16 *woodcuts.*

Folio, *old vellum* (*rebacked*).

Venice: de Rusconibus, 1523. **£5 5s**

(SEE ILLUSTRATION BELOW.)

Satire IV, *The Tale of a Turbot,* relates how a turbot of enormous size was caught and presented to the Emperor, who at once summoned his cabinet council to decide the problems attending the cooking, etc., of this imperial fish.

Satire V, *How Clients are entertained,* is an account of the indignities suffered by a dependant at a dinner-party given by his rich patron.

In Satire XI, *Extravagance and Simplicity of Living,* Juvenal invites his friend Persicus to a frugal banquet to which his Tiburtine farm was to contribute a fat kid, with other farm produce, pears, grapes, and apples, together with asparagus gathered by his bailiff's wife in the intervals of her spinning.

[2ND CENTURY A.D.]

THE BANQUETS OF THE CAESARS.

[17] [**SUETONIUS TRANQUILLUS** (Caius, Roman historian, 75-160 A.D.)].

Scriptores historiae Augustae [including **Suetonius: Vitae XII Caesarum**].

Folio, *old calf.*

Venice: Joannes Rubeus Vercellensis, 1490. **£12 12s**

Suetonius gives us details about some remarkable banquets of the first twelve Roman emperors. Caligula, we are told, drank pearls of great price dissolved in vinegar, and placed before his guests loaves and meats of gold; Nero had a circular banquet hall which constantly revolved; and Vitellius invented a dish of enormous size which he named "the Shield of Minerva, Defender of the City," in which he mingled the livers of pike, the brains of pheasants and peacocks, the tongues of flamingoes and the milt of lampreys.

Hain 14563.

MAGGS BROS. LTD. LONDON

[2ND CENTURY A.D.]

[18] **GELLIUS** (Aulus) [Roman writer (117-180 A.D.)]. **Noctes Atticae.**

Roman Letter. *First initial supplied in gold on a decorated background of red and blue.*

Folio, *old calf, gilt.*

Venice: Andreas de Paltasichis, 1477. **£55**

This compilation, called *Noctes Atticae* because composed at Athens during the long nights of winter, contains many fragments from ancient writers whose works are otherwise wholly or mainly lost.

Gellius discourses on the ancient frugality and early sumptuary laws (Bk. II, 24); on table talk (Bk. VIII, 13); on the just and proper number of banqueters (Bk. XIII, 11); Plato's opinion of the benefits of drinking wine (Bk. XV, 2); and the following interesting passage from Marcus Varro's satire "On edibles," ridiculing the gourmands (Bk VI, 16).

(*Trans.*): *"So far as my memory goes, these are the varieties and names of the food surpassing all others, which a bottomless gullet has hunted out and which Varro has assailed in his satire, with the places where they are found: a peacock from Samos, a woodcock from Phrygia, cranes of Media, a kid from Ambracia, a young tunny from Chaledon, a lamprey from Tartessus, codfish from Pessinus, oysters from Tarentum, cockles from Sicily, a swordfish from Rhodes, pike from Cicilia, nuts from Thasos, dates from Egypt, acorns from Spain, etc."*

Fine edition from a rare press from which only 6 books are recorded.

Marginal restorations to three leaves, otherwse a fine large copy. [Hain 7520].

[2ND CENTURY A.D.]

[19] **CLEMENS OF ALEXANDRIA** [Greek ecclesiastical writer (150-218 A.D.)]. **Opera omnia quae extant** nunc primum e tenebris eruto, Latinitateque donata, Gentiano Herveto Aurelio interprete.

FIRST LATIN EDITION.

With fine woodcut title-border. Folio, *vellum.*

Florence: Torrentino, 1551. **£7 15s**

Amongst the writings of Clement is the *Paedagogus,* or *Instructor,* which has an interesting chapter on eating in which Clement ridicules the Greek gourmands, who he says, "are not ashamed to sing the praises of their delicacies, giving themselves great trouble to get lampreys in the Straights of Sicily, the eels of the Maeander, and the kids found in Melos, and the mullets in Sciathus, and the mussels of Pelorus, the oysters of Abydos, not omitting the sprats found in Lipara, and the Mantinican turnip; and furthermore, the beetroot that grows among the Ascraeans: they seek out the cockles of Methymna, the turbots of Attica, and the thrushes of Daphnis, and the reddish-brown dried figs, on account of which the ill-starred Persian marched into Greece with five hundred thousand men. Besides these they purchase birds from Phasis, the Egyptian snipe, and the Median peafowl. Altering these by means of condiments, the gluttons gape for the sauces."

MAGGS BROS. LTD. LONDON

[3rd Century A.D.]

[20] **ATHENAEUS** [a Greek scholar]. **Dipnosophistarum sive coenae sapientum libri XV.** Natale de Comitibus Veneto, nunc primum e graeca in latinam linguam vertente.

First Edition of the Latin translation.

Lyons: Apud Sebastianum Bartolomaei Honorati, 1556. **£3 3s**

The *Deipnosophists* or *Banquet of the Learned* is cast in the form of a conversation held in the year 228 A.D. at a dinner given by Laurentius, a rich and accomplished Roman, to the most learned men of the time, the best known of whom are Galen and Ulpian.

The work is divided into 15 books, of which 13 are devoted to conversation about banquets, in which are discussed the kinds of wine, varieties of bread, of pastries, of animals, birds, fish, fruit, and vegetables, etc.

Athenaeus quotes some verses enumerating the seven most famous Greek cooks.—

(*Trans*): ". . . . There was the Rhodian
Agis, the best of cooks to roast a fish;
Nereus, the Chian, could a conger boil
Fit for the gods: Charides, of Athens,
Could season forcemeat, of the whitest hue:
Black broth was first devised by Lamprias;
Sausages rich we owe to Aphthonetus;
Euthunus taught us to make lentil soup;
Aristion made out whole bills of fare
For those who like a picnic entertainment.
So, like those grave philosophers of old,
These are our seven wisest of all cooks."

[3rd Century A.D.]

[21] **APICIUS** (Coelius). **Apicii Caelii de opsoniis et condimentis sive Arte Coquinaria.** Libri decem. Cum annotationibus Martini Lister e medicis domesticis serenissimae Majestatis Reginae Annae, et notis selectioribus, variisque lectionibus integris Humelbergii, Barthii, Reinesii, A. van der Linden & Aliorum.

Large Paper. *Title printed in red and black. The frontispiece, designed and engraved by J. Goeere, shows the interior of a kitchen, with five cooks preparing a meal.* 8vo, *vellum.*

Amsterdam: apud Janssonio-Waesbergios, 1709. **£2 10s**

Apicius was a celebrated gourmand of the time of Augustus and Tiberius, who spent vast sums on his table, and when his fortune was reduced he poisoned himself for fear of starving, though at the time of his death he was still worth £75,000. His name became a proverb, and was adopted by the author of *De Opsoniis et Condimentis sive Arte Coquinaria,* a famous collection of recipes in ten books, which is thought to have been compiled in the 3rd century A.D. (See Simon, *Bibl. Bacchica,* vol. I, p. 195, vol. II, pp. 10 and 11).

With the bookplate of Georges Vicaire, the famous bibliographer of books on gastronomy, showing him dressed as cook by the fire-place of a kitchen reading recipes.

At the end, bookplate of Robert Viel, the famous Paris chef, dressed as cook and roasting poultry on a spit over an open fire.

Vicaire, 32.

[21a] ——— Another copy. Small Paper. 12mo, *sprinkled calf, gilt back, inside dentelles.* **£1 5s**

[4TH CENTURY A.D.]

[22] **AUSONIUS** (Decimus Magnus). [Latin poet, born c. 310 A.D.]. **Epigrammata.** [Edited by Julius Aemilius Ferrarius.]

Roman Letter. Folio, *boards.*

Venice: Joannes Tacuinus, de Tridino, 11 Aug., 1494. **£8 8s**

Ausonius, the most remarkable Latin poet of the 4th century A.D., was born at Bordeaux. Two of his poems, entitled *De Burdigala* and *Mosella,* are of interest for the culture of the vine at Bordeaux and in the valley of the Moselle. (See Simon, *Bibliotheca Bacchica,* vol. I, p. 49).

Marginal repair to last 4 leaves.

Hain, 2178.

[5TH CENTURY A.D.]

[24] **MACROBIUS** (Aurelius Theodosius) [Latin author, died A.D. 415].

Opera. Accedunt notae integrae Isacii Pontani, Joh. Meursii, Jacobi Gronovii.

With engraved frontispiece. 8vo. *Contemporary calf, gilt back.*

Leyden: Arn. Doude and Corn. Driehuysen, 1670. **£3 3s**

From the library of the historian, Edward Gibbon, with his book label.

This includes the "Convivia Saturnalia," which is in the form of table-talk at a Saturnalian banquet, and treats of the choice and correct use of food and drink. Macrobius describes how a well organised banquet should comprise three main divisions: the *Ante coenam,* or the hors d'oeuvres; the *Coena,* or the main dishes with the appropriate wines; and the epilogue, or dessert. (See Simon, *Bibliotheca Bacchica,* vol. I, p. 51).

[6TH CENTURY A.D.]

[25] **ST. ISIDORUS** (Bishop of Seville). **Ethymologiarum libri XX.**

Exceptionally handsome manuscript in perfect state of preservation written in Gothic characters in red and black, on 258 leaves of vellum; double columns of 40 lines; executed at Royaumont. Numerous initials in red and blue, with graceful pen ornaments.

Folio. *The original monastic binding of oak boards covered with white deer-skin.*

[Royaumont, about 1300 A.D.] **£350**

THE 20TH BOOK OF THIS FAMOUS ENCYCLOPAEDIA TREATS OF FOOD AND ALSO OF DOMESTIC TOOLS (INCLUDING COOKERY UTENSILS). This work is the STANDARD AUTHORITY upon the state of learning and culture at the end of the sixth and beginning of the seventh century.

A beautiful example of the French art of writing, from the scriptorium of Royaumont, one of the most famous Cistercian Monasteries of France. The condition of this handsome manuscript is so fine, as to preserve the original instructions for the rubricator, which are to be found in a small hand at the extreme foot of pages. These, like the catchwords were doubtless intended to be cut off, but they have escaped in the present instance. The Greek quotations appear, but written in Gothic characters. At the end, is the inscription, "*Liber sancte Marie Regalis Montis,*" which shows that the codex came from the Cistercian Abbey of Royaumont (Seine-et-Oise), founded in 1228 by King St. Louis, of which now only a few ruins remain.

From the Chardin Library.

MAGGS BROS. LTD. LONDON

[11TH CENTURY.]

[26] **SETHUS** (Siméon), [a Byzantine physician (*fl.* about 1070 A.D.)].

De alimentorum facultate ad Michaelem Ducam Imperatorem à Lilio Gregorio Giraldo Ferrariense olim latinitate donatum; Nunc vero per Dominicum Monthesaurum Veronensem correctum & penè reformatum.

Woodcut arms on last leaf. Small 8vo, *boards.*

Basileae: apud Petrum Pernam, 1561. **£7 10s**

Curious treatise on dietetics. The author examines the qualities and peculiarities of all liquid and solid food, classified in the alphabetical order of their Greek names. (Vicaire 790. Simon II, 621).

[27] ——— **De Alimentorum Facultatibus** iuxta ordinem Literarum digestum, Ex duob. Bibliothecae Mentelianae MMSS. Codd. emendatum auctum & Latina versione donatum cum difficilium Locorum explicatione. A Martino Bogdano Drisna Marchico.

In Greek and Latin. *Printed in double columns.*

8vo, *vellum.*

Paris: Vidua Mathurini Dupuis, 1668. **£2 2s**

Vicaire 790.

[11TH CENTURY.]

[28] **PSELLOS.** [Byzantine doctor (died 1078)]. **De Victus Ratione ad Constantinum Imperatorem,** libri duo, Georgio Valla interprete. [With two other tracts.]

With printer's device. 8vo. *Boards.*

Basel: A. Cratander, 1529. **£3 3s**

An important dietetical treatise, dedicated to Constantine X, Emperor of the East.

The author Psellos the Younger was born in Nicodemia in 1018, wrote at Constantinople, and died in 1078.

Second edition of the "*De Victus Ratione*" (the first edition was printed at Erfurt in 1499).

MAGGS BROS. LTD. LONDON

[1375.]

[30] **TAILLEVENT** (Guillaume Tirel, dit). **Le Viandier.** Publié sur le Manuscrit de la Bibliothèque Nationale avec les variantes des Mss. de la Bibliothèque Mazarine et des Archives de la Manche, prédédé d'une introduction et accompagné de notes par le **Baron Jérôme Pichon** et **Georges Vicaire.**

With a frontispiece, three folding-plates, three plates and a reproduction of a woodcut from the edition of 1545.

8vo, *half morocco, gilt back, uncut, original wrappers preserved.*

Paris: Joseph Pigelet, 1891. **£3 10s**

Guillaume Tirel dit Taillevent was "queux de bouche" (prince's cook) to Philippe de Valois in October, 1349. During the reign of the Roy Jean he became sergeant-at-arms and in 1361 he was cook to the Duc de Normandie who gave him 100 gold-francs "pour ses bons et agréables services." After having been "first cook" to King Charles V. in 1373 he became head-cook in 1381 and first head-cook with special functions in 1387. After this date there is no more trace of him.

Baron Pichon, president of the Société des Bibliophiles François discovered in a contemporary note in the manuscript in the Bibliothèque Nationale, that "Le Viandier," the first completely preserved French cookery work, had been composed in 1375, in the reign of Charles V. Baron Pichon also discovered the tomb-stone of Guillaume Tirel near Saint-Germain-en-Laye, which is reproduced, together with the seals and a facsimile of a receipt of Tirel in the book mentioned above. Also a reprint of the oldest edition known.

Bound with it is a supplement to the Viandier de Taillevent "Le Manuscrit de la Bibliothèque Vaticane" published with a preface, notes, a facsimile of the manuscript and a table by Baron Jérôme Pichon and Georges Vicaire.

Edition limited to 300 copies. Presentation copy from Georges Vicaire.

[1390.]

[31] **THE FORME OF CURY, a roll of ancient English Cookery.** Compiled, about A.D. 1390, by the Master-Cook of King Richard II, presented afterwards to Queen Elizabeth by Edward Lord Stafford and now in the possession of Gustavus Brander. [Ed. by Samuel Pegge.]

Illustrated with notes and a copious index, or Glossary.

With an engraved portrait of S. Pegge.

London: Printed by J. Nichols, 1780. **£2 15s**

This contains authorised culinary recipes for the royal kitchen of King Richard II, and gives an insight into the cookery of the period.

[14th Century.]

[32] **IL LIBRO della Cucina del sec. XIV.**

8vo, *original wrappers.*

Bologna, 1863. **15s**

A cookery manuscript of the XIVth century here first published. Edition limited to 202 copies.

MAGGS BROS. LTD. LONDON

[Late 14th Century.]

[33] **THE VINTAGE. An Exquisite Bolognese Miniature,** painted in gold and colours, showing Vintage scenes on a terraced hill. At the summit is a thatched temple with offering of grapes hung in the entrance; below are two men cutting grapes from a vine and a man carrying away a basket of grapes on his shoulder. At a little distance is a boy in a tree gathering fruit, while a woman holds up a basket to him. On a lower terrace is a youth pressing grapes in a basket with his foot, and a woman milking a cow.

The miniature measures 10 x 6 cms.

[Italy (Bologna), late 14th century.] **£105**

(See Illustration below.)

[1418.]

[34] **AVINON** (Juan de). **Seuillana Medicina,** que trata el modo conseruativo y curativo delos que abitan en la muy insigne ciudad de Sevilla: la qual sirve y aprovecha para qualquier otro lugar destos reynos. Obra antigua digna de ser leyda.

Title printed in red and black, within a woodcut border.

First Edition. Small 4to.

Seville: Andres de Burgos, November 5th, 1545. **£105**

We can only trace two other copies of this work (in the British Museum, and the National Library, Madrid), and no copy seems to have occurred in the book trade since 1880.

On account of its interest and rarity it was reprinted by the Society of Andalusian Bibliophiles in 1885.

It was composed at the command of Don Pedro, Archbishop of Seville who died in 1370, and was not completed till 1418.

The contents include:—

Chapter 8. Eating and drinking.
" 9. Of the quantity of eating.
" 10. Of the custom of eating.
" 11. Of bread.
" 12. Of barley and vegetables.
" 13. Of fruits.
" 14. Of vegetables.
" 15. Of mutton.
" 16. Of joints.
" 17. Of preserving meat.
" 18. Of goat's meat and beef.
Chapter 18 bis. Of pork.
" 19. Of fowls.
" 20. Of partridges and other birds and eggs.
" 21. Of eggs, milk and butter.
" 22. Of sweet water fish.
" 23. Of beverages.
" 24. Of wine.
" 25. Of the time of eating.
" 26. Of the order of eating.

[15th Century.]

[35] **SAVONAROLA** (Giovanni Michele), [Italian doctor and professor (1384-1461)]. **Regimiento de Sanidad** de todas las cosas que se comen y beven con muchos consejos, interpretado en lengua Castellana por el prothonotario Fernan Flores, Canonigo dela yglesia collegial de Xerez dela Frontera, dirigido al yllustrissimo señor don Juan de Guzman, Duque de Medina Sidonia.

With woodcut on title of Saints Cosmas and Damian.

Small 4to. *Morocco, g.e.* (*Thibaron*).

Seville: Dominico de Robertis, March 8th, 1541. **£48**

Apparently one of three known copies; this is the Mello copy, formerly in the Library of Canovas del Castillo. The only other copies are in the British Museum and the Hispanic Society of America's library. The book was dedicated by Fernan Flores to Juan de Guzman, Duke of Medina Sidonia.

A fine copy in good condition.

[36] ——— **Trattato utilissimo de molte regole per conseruare la sanità,** dichiarando qual cose siano utile da mangiar & quali triste: & medesimamente di quelle che si beuono per Italia. Aggiontoui alcuni dubij molto notabili.

With a woodcut of the Crucifixion. Small 8vo. *Half vellum.*

Venice: Gioanne Paduano, 1554. **£5 5s**

Divided in 26 chapters, describing all kinds of food, fruit, vegetables, fish, meat, water, wine, honey, etc.

Vicaire, 771.

MAGGS BROS. LTD. LONDON

[15TH CENTURY.]

[37] **PRAYER to St. Joseph, the Fosterfather.**

Manuscript vellum leaf (10 x 14.8 cms.), *finely illuminated in gold and colours, with charming initial-miniature depicting St. Joseph in peasant garb with bowl and spoon, giving food to the infant Jesus (painted on a blue background with fleurs de lys); in the tail margin two contemporary cookery illuminations (a jug standing in a large cauldron and a chicken in a pan), and formal flowers painted in the outer margin.*

From a Dutch manuscript prayer-book.

Second half of 15th century. **£10 10s**

(SEE ILLUSTRATION BELOW.)

[1472 A.D.]

AN ENCYCLOPEDIA OF THE MIDDLE AGES, WITH SECTIONS OF FOOD INTEREST.

[38] **PHARETRA DOCTORUM ET PHILOSOPHORUM.**

Gothic Letter. Folio. *Old binding of wooden boards covered with cowhide (back repaired).*

[Strassburg: Johann Mentelin, circa 1472.] **£135**

This voluminous work of 361 leaves, from the first Strassburg press, is one of the earliest printed encyclopedias. The 177 authorities from whom it is compiled are enumerated in a table at the beginning. The work is arranged alphabetically by subjects. Several sections are of food interest, e.g. *De cibo* (food), *De gula* (gluttony), *De Jejunio* (fasting).

At the top of the first page is an inscription in a fifteenth-century hand: "Hunc librum legavit dns Wickgardus de Bredo, plebanus in Bredo, ut pro salute oretis fratres conventus."

A fine and perfect copy, formerly in the Royal Library, Berlin, with the library ownership stamp in two places, and also the withdrawal stamp. Numerous underlinings and marginal marks in the beginning, by an early hand. Several leaves slightly stained. [Hain, 12908].

[1480.]

THE FIRST PRINTED COOKERY BOOK.

[39] **PLATINA** (Baptista) (1421-1481). **De honesta voluptate et valetudine.**

Small 4to. *Morocco.*

Cividale: Gerardus Lisa, 24th October, 1480. **£63**

(SEE ILLUSTRATION BELOW.)

THE RARE SECOND EDITION OF THIS FAMOUS WORK, WHICH WAS THE EARLIEST COOKERY BOOK EVER PRINTED. Four editions appeared in the 15th century, but only the first two during the author's lifetime.

Platina's *"De honesta voluptate"* treats of the mode of living most beneficial to the human body, and discourses at length on the quality of all varieties of meat, fish, fruits, vegetables, etc. and how they nourish the body, and the manner in which they ought to be prepared, giving the correct sauces to be served with dishes of meat and fish. The work contains in all about 300 recipes.

This is the first book printed at Cividale. [Hain 13052. Vicaire 689].

A LARGE COPY; some marginal wormholes repaired.

Uiri doctissimi Platyne opusculum de obso-
niis:ac de honesta voluptate ⁊ valitudi-
ne: impressuz in Ciuitate Austrie:
impensis ⁊ expensis Gerardi
de Flandria. Uenetiaruz
Duce Inclito Jo-
hanne Mocēico.
✠ Nono Kalendas Nouembris. ✠
.M°.cccc°.lxxx°.

✠ Laus Omnipotenti Deo. ✠

✠

Platina (Baptista)—*continued.*

[40] ——— **De honesta voluptate ac valitudine** libri decem qz emendatissime impressi: cum noua tabula & indice.

8vo. *Fine copy in contemporary morocco, with title in gold on front cover.*

Venice: Ioannes Tacuinus de Trino, 2 Jan., 1517. **£17 10s**

Vicaire, 690.

[41] ——— **Libellus platine de honesta voluptate & ualitudine.**

4to. *Wrappers.*

Strassburg: Ioannes Knoblouch, 1517. **£10 10s**

Vicaire, 690.

[42] ——— **Platine de honeste volupté.**

Translated from Latin into French by Messire Desdier.

Title in red and black, decorated woodcut initials, printer's device at end.

Royal 8vo. *Calf.*

Lyon, par Antoyne du Ry, 1528. **£31 10s**

One of the rarest editions of Platina's book on how to keep in good health, where to dwell, when to take meals, how to keep fit through exercises, and dealing with all kinds of food.

[1480.]

[43] **ELIZABETH OF YORK** (Queen of Henry VII) and **EDWARD THE FOURTH. Privy purse expenses of Elizabeth of York** (A.D. 1502): Wardrobe accounts of Edward the Fourth (A.D. 1480). With a memoir of Elizabeth of York and notes by Nicholas Harris Nicolas.

8vo. *Half morocco.*

London: William Pickering, 1830. **£1 1s**

From the original manuscripts, describing minutely each household expense, such as apples, bread, butter, cakes, cheese, chickens, fruit, larks, milk, oranges, pears, pheasants, pomegranets, puddings, ribs of pork, quails, Rhenish wines, sauces, wafers, etc.

[1482.]

[44] **REGIMEN SANITATIS ZU DEUTSCH.** (Von der Ordnung der Gesundheit.) Wie man einen gesunden Menschen erkennen soll.

Gothic Letter. *With fine woodcut frontispiece, representing a man standing against a pillar, with a physician at his left side, and on his right a professor with a book.*

Small folio. *Vellum.*

Augsburg: Johann Bämler, 2 September, 1482. **£150**

THE VERY RARE FIFTH EDITION OF THE GERMAN RULES OF HEALTH dedicated to Count Rudolf von Hochenburg, and his wife Margaret (*née* von Tierstein).

The Rules of Health are followed by a medical treatise entitled, "THE SIGNS BY WHICH ONE MAY RECOGNISE A HEALTHY MAN."

The third book treats of the Plague, and tells WHAT ONE MUST EAT AND DRINK TO PREVENT AND ALSO TO CURE THE PLAGUE.

Hain-Copinger *13743. Sudhoff, *Deutsche Medizinische Inkunabeln,* No. 14. No copy in British Museum or Bodleian Libraries.

MAGGS BROS. LTD. LONDON

[Circa 1485.]

[45] **LE GRANT HERBIER en francoys:** Contenant les qualitez: vertus: et proprietez des herbes: arbres: gommes: semences: huylles: et pierres precieuses: extraict de plusieurs traictez de medecine: comme de Avicenne: Rasis: Constantin: Isaac: Plataire: et Ypocras. . . .

Gothic Letter, double columns. *Title printed in red and black. Ornamental woodcut initials. Printer's device at end. With over* 300 *small woodcuts of plants, etc.*

Small 4to. *Vellum.*

Imprimé nouvellement à Paris par Alain Lotrian, [c. 1530?]. **£60**

The "*Grant Herbier en francoys,*" which first appeared about 1485, deals with fruits such as plums, lemons, ginger, olives, etc., besides edible plants.

Title soiled, a few leaves slightly stained. [Brunet I, 378].

[1487.]

[46] **BRACK** (Wenceslaus). **Vocabularius rerum.**

Gothic Letter, double columns. Initial-strokes and underlines supplied in red.

4to. *Fifteenth century binding of stamped white pigskin, with two brass clasps.*

Augsburg: Anton Sorg, 14th September, 1487. **£22 10s**

This Latin-German dictionary, which a professor at Constance compiled towards the end of the fifteenth century, maintained its popularity for at least a quarter of a century.

Words relating to Eating, Drinking, and Cookery Utensils are collected together, and their German equivalents given.

A fine copy in its handsome original binding. [Hain *3703].

[1496.]

Monopoly for Bread Making.

[47] **FERDINAND V** (1452-1516), King of Spain. Patron of Columbus.

Document Signed by King Ferdinand, with two lines autograph, addressed to the members of the Municipal Council of Saragossa.

1 page. Folio. With seal.

Burgos, 16 November, 1496. **£52 10s**

The King grants Juan Cabrera, a member of his household, the right to possess "the bakery for bread" in Saragossa in accordance with the existing regulations, and requests the municipality "not to place any obstacle in the way of such possession."

The autograph note reads:—(Trans.): "I, the King. This I beg you to do if you would serve me. (In my autograph)."

MAGGS BROS. LTD. LONDON

[1499.]

[48] **BEROALDUS** (Philippus). **Declamatio Lepidissima Ebriosi Scortatoris Aleatoris de vitiositate Disceptantium.**

Small 4to. *Vellum.*

Bologna: Benedictus Hectoris, 1499. **£15**

First Edition.

A satire against Drunkenness, Prostitution, and Gaming.

Dedicated by the author to the Canon Siegmund Gossinger of Breslau, who had asked whom he found to be more objectionable, a drunkard, gambler or libertine. Beroaldus deals with the subject in form of a witty dispute, arisen over a testament in which a father disinherits the most vicious of his three sons of whom one is a drunkard, the other a libertine and the third a gambler. The writing is made up by the accusation of the drunkard against his two brothers, and their mutual justification against the drunkard, both of the parties quoting many classical and scriptural authorities in their favour. [Simon I, 172; Hain, 2965; Gesamtkatalog 4130].

[1500.]

[49] **BRUNSCHWIG** (Hieronymus). **Buch der Vergift der Pestilenz.**

Gothic Letter, double columns. *Illustrated with 23 woodcuts; the subjects of about half are of a medical nature. Of especial interest are two large cuts of an apothecary's shop and one of an apothecary preparing a draught according to the directions of a physician.* Folio. *Vellum.*

Strassburg: Johann Grüninger, 1500. **£200**

First Edition of the most important and original of the works of the fifteenth century on the subject of the plague.

The work is divided into four treatises. The first treatise deals with the origin of the plague. The second treatise deals with behaviour during times of plague, with food and drink, waking and sleeping. The third and fourth, which are given in great detail, are on practical medicine and Brunschwig draws on his own experiences in curing plague-patients. [Hain *4020. Sudhoff 205].

[1502.]

[50] **SURGANT** (Joh. Ulr.). **Regimen Studiosorum.**

4to. *Boards.*

[Basle, 1502.] **£15**

This very early *"Students' Manual"* contains some interesting chapters of advice to the young student on his daily life, his diet, the division of time, the books to be used, etc.

We quote some of the chapter headings:—

De moderata cena sumenda. De quantitate seu prolongatione somni. De prandiis sumendis. Quales libros debent habere studentes. Etc., etc.

MAGGS BROS. LTD. LONDON

[1511.]

[52] **GEYLER VON KAYSERBERG** (Johann, 1445-1510). **Navicula sive Speculum Fatuorum.**

First Edition. *Illustrated with a remarkable series of* 113 *engravings, being the original ones from Brant's "Ship of Fools."*

Thick small 4to. *Fine original binding of wooden boards covered with stamped leather, brass corner pieces and centre bosses, and with the title stamped in gold on front cover.*

Strassburg, 1511. **£45**

(See Illustration below.)

The First Editon of this collection of Sermons, satirizing the abuses of the day.

Turba XVI is devoted to the vices of gluttony and drunkenness, and is illustrated with a woodcut showing a woman cook turning a chicken over a fire, a man frying, a cellarer with keys, etc.; all have ropes round their necks, the ends of which are held by a fool in motley.

A remarkably fine copy.

[1518.]

THE SIN OF FEASTING AND CAROUSING.

[53] **GEYLER VON KAISERBERG** (Johann). **Das büch der sunden des munds.—Alphabet in XXIII predigen geordiniert.**

FIRST EDITION. *Illustrated with* 40 *fine woodcuts by Hans Baldung Grün, "H.F.," and others, of which three illustrate tavern scenes. The first title within fine fanciful ornamental woodcut border.*

2 parts. Folio. *Contemporary binding of stamped calf over wooden boards.*

Strassburg: J. Grüninger, 1518. £25

(SEE ILLUSTRATION BELOW.)

The first section, FEASTING AND CAROUSING, is illustrated by three fine woodcuts, each about 96 x 142 mm.:

(1). This woodcut is divided into two compartments. On the left is depicted a tavern with two men, a woman, and a boy assembled, standing at a well-spread table, drinking from bottles and helping themselves to pastry. As a contrast to this scene, on the right is depicted a church empty and forsaken.

(2). In a tavern are four men seated at a table, on which stands a large dish full of sausages. They are drinking out of large tumblers, whilst a dog helps himself to one of the sausages. On the left is the kitchen, where the landlady stands cooking more sausages, which a butcher is bringing to her.

(3). In a room are two well-laid tables; at the one in the foreground are two men, and at the other a man and woman, on all of whom drink has already had its effect.

A blank corner torn from D6 (part 1).

[1518.]

[54] **CHAMPIER** (Symphorien). **Rosa Gallica aggregatoris** Lugdunensis domini Symphoriani Champerii omnibus sanitatem affectantibus utilis & necessaria. Quae in se continet praecepta, auctoritates, atque sententias memoratu dignas, ex Hippocratis, Galeni, Erasistrati. . . . Una cum sua pretiosa Margarita: De Medici atque egri officio.
8vo. *Brown morocco gilt, g.e.*
[Paris], ab Jodoco Badio, 1518. **£12**

In this curious treatise Symphorien Champier, a celebrated Lyons doctor, writes about different subjects such as water, the winds, mouvements, love, sleep etc. *Numerous pages deal with food; meat, vegetables, fruit, condiments, etc.* Fine copy from the collection of E. Rahir.
Vicaire, 161. Simon II, 135.

[1523.]

BREAD FOR THE TROOPS.

[55] **CHARLES V OF GERMANY AND I OF SPAIN** (1500-1558).
Letter Signed by Charles V, to his cousin the Duke of Arcos.
Half page. Folio.
Valladolid, 23rd July, 1523. **£10 10s**

THE EMPEROR STATES THAT HE HAD ORDERED A QUANTITY OF BREAD TO BE PURCHASED IN ANDALUCIA, for the use of the troops whom he was sending against France, but had heard that it was not allowed to be freely withdrawn from the province. As this was against the law, and particularly in such an emergency, he requests the Duke, "for the love of me," to see that the bread is purchased in Andalucia, and allowed to leave that province without hindrance.

[1528.]

COMMANDEERING RATIONS FOR THE WAR AGAINST FRANCE AND ENGLAND.

[56] **CHARLES V. Letter Signed as King of Spain,** addressed to the Duke of Arcos.
1 page, folio.
Madrid, 4th April, 1528. **£21**

Informing the Duke that he (the King) has issued orders to the effect that all bread and supplies obtainable from the Duke's estate should be withdrawn and sent to the inhabitants at Cadiz, in accordance with the laws of the country which permitted the commandeering of all supplies in the emergency of war.

The Emperor states that "as we are at war with France and England, it is necessary to have all possible provision at Cadiz as it is a seaport." He therefore commands the Duke to give instructions to the people on his estate, to allow the messengers from Cadiz free access to the supply of bread and other food.

[1529-1532.]

[57] **HENRY THE EIGHTH,** King of England. **The Privy Purse** expences of King Henry the Eighth from November, 1529, to December, 1532; with introductory remarks and illustrative notes by Nicholas Harris Nicolas.
Printed from the original manuscript.
8vo. *Half morocco.*
London: William Pickering, 1827. **£1 1s**

An exact daily account of the sums paid out of the Privy Purse of King Henry VIII during three years, including household and food-expenses, such as, for beans, cucumbers, radishes, herbs, artichokes, apples, cherries, citrons, nuts, dates, figs, raisins, grapes, lemons, melons, oranges, peaches, quinces, capons, chicken, fowls, geese, meat, nightingales, pheasants, fish, crabs, cakes, puddings, rose-water, sweet-water, wine, marmalade, etc., etc.

MAGGS BROS. LTD. LONDON

[1535.]

ON THE FEEDING AND CARE OF THE PARIS POOR IN 1535.

[58] [**PARIS.**] **Ordonnances** faictes par la court de Parlement sur le faict de la queste, nourriture et entretenement des Pauvres de la ville de Paris, publiées à son de trompe par les carrefourgs dicelle ville le vendredy 24e iour de Decembre, 1535.

Gothic Letter. 6 leaves, 8vo. *Brown morocco, blind tooled, inside dentelles, g.e.*

Paris: Jehan André, 24th December, 1535. **£7 10s**

(SEE ILLUSTRATION BELOW.)

Ordonnances
Faictes par la court de Parlement sur le
faict de la queste/nourriture et entre-
tenement des Pauures de la Ville
de Paris / Publiees a son de
trompe par les carrefourgs
dicelle Ville le Vendredy
xxiiiie. iour de De-
cẽbre Mil cinq
cens. xxxv.

Auec priuilege.

On les Vend a Paris en la grãd salle
du Palays au premier pillier en la
Boutique de Jehan andre.

[59] **PARIS. Ordonnances Nouuelles** faictes par la court, tant sur le faict de la pollice, que des poures mendicans. Avecques celles faictes par le roy nostre sire sur la pollice des bledz. Publiées a Paris au moys Doctobre.

Small 8vo. *Levant morocco, g.e.* (*Duru*).

Paris: Jehan André, 2 December, 1535. **£10 10s**

The only copy known, and quoted by Brunet. Supp. II. 94/5.

MAGGS BROS. LTD. LONDON

[1536-1544.]

[60] **PRINCESS MARY** (Daughter of Henry VIII). **Privy Purse Expenses of the Princess Mary,** daughter of King Henry the Eighth, afterwards Queen Mary: with a memoir of the Princess and notes by Frederick Madden.

8vo. *Half morocco.*

London: William Pickering, 1831. **£1 1s**

Printed from the original manuscript of household expenses of Princess Mary, mentioning butter, cream, salt, cheese, pepper, artichokes, spicery, cakes, confectionery, puddings, birds, capons, pheasants, pigeons, rabbits, shrimps, trout, cucumbers, damsons, oranges, peaches, prunes, quinces, salmon, fish, pastry, acqua composita, etc., etc.

[1536.]

[61] **FUMANELLI** (Antonius). **Commentarium** de vino, et facultatibus vini deqve qvorundam quaesitorum dissolutione.

8vo. *Vellum.*

Venice, 1536. **£4 10s**

A scarce work on wines.
Simon, *Bibl. Bacchica,* II, No. 276.

[1537.]

[62] **ESTIENNE** (Charles, 1504-1564). **Vinetum** in quo varia vitium, vvarum, vinorum, antiqua, Latina, vulgariaq; nomina: Item ea quae ad vitium consitionem ac culturam ab antiquis rei rusticae scriptoribus expressa sunt, ac bene recepta vocabula, nostrae consuetudini praesertim commoda, breui ratione continentur.

First Edition. Small 8vo. *Boards.*

Paris: Fr. Estienne, 1537. **£2 10s**

Among the wines mentioned by Charles Estienne are the following: Gascony, Anjou, Burgundy, Champagne, Soissons, Orleans, Beaune, Ysans, Bordeaux, Macon, Grave, Gaillac, Rheims, St. Germain, Pringy, Arbois, Gentilly, Suresne, Meudon, Fontenay, Arcueil, Issy, Mont Valerien, Montmartre, Ay, etc.

At the end of the volume there is a list of wines classified by provinces, towns, villages, etc.
Vicaire, 343. Simon II, 233.

MAGGS BROS. LTD. LONDON

[1539.]

[63] **CORROZET** (Gillet). **Les Blasons domestiques.** New Edition published by the Société des Bibliophiles françois.

With portrait on title and 28 *small woodcuts.*

Small 4to. *Calf.*

Paris: chez les Libraires de la Société, 1865. **£1 1s**

Reprint of the original edition of 1539. [Vicaire, 214].
With the Robert Viel bookplate.

[1540.]

[64] [**ABUNDANCE** (Jean d')]. **Le Testament** de Carmentrant à VIII personnaiges cest assauoir Carmentrant, Archiepot, Tyrelardon, Lechefroye, Caresme, Harensouret, Testedaulx, Ognions-. (*At end:*) Finis compose par Abundance à grant haste.

16 pp. Small 8vo. *Half calf.*

Facsimile-reprint (*of the edition by Jacques Moderne about* 1540).

Paris: J. Pinard, 1830. **£1 5s**

Edition limited to 42 copies. [Vicaire, 3].
With the Georges Vicaire and Robert Viel bookplates.

[1541.]

One of the Earliest Books on Milk.

[64A] **GESNER** (Conrad). **Libellus de Lacte, et operibus lactariis,** philologus pariter ac medicus. Cum epistola ad Jacobum Avienum de montium admiratione.

First Edition. 52 pp. Small 8vo. *Calf.*

Zürich: Christophor Froschouer, 1541. **£15 15s**
First edition of one of the earliest books on milk.

MAGGS BROS. LTD. LONDON

[1541.]

[65] [**SCHOOL OF SALERNO.**] **Regimen Sanitatis Salerni.** This boke teachinge all people to governe them in helthe, is translated out of the Latyne tonge in to Englyshe by Thomas Paynel. Whiche boke is amended, augmented, and diligently imprinted.

Title within woodcut border. Printers' device at end on separate leaf.

Black Letter. Small 4to. *Original calf (rebacked).*

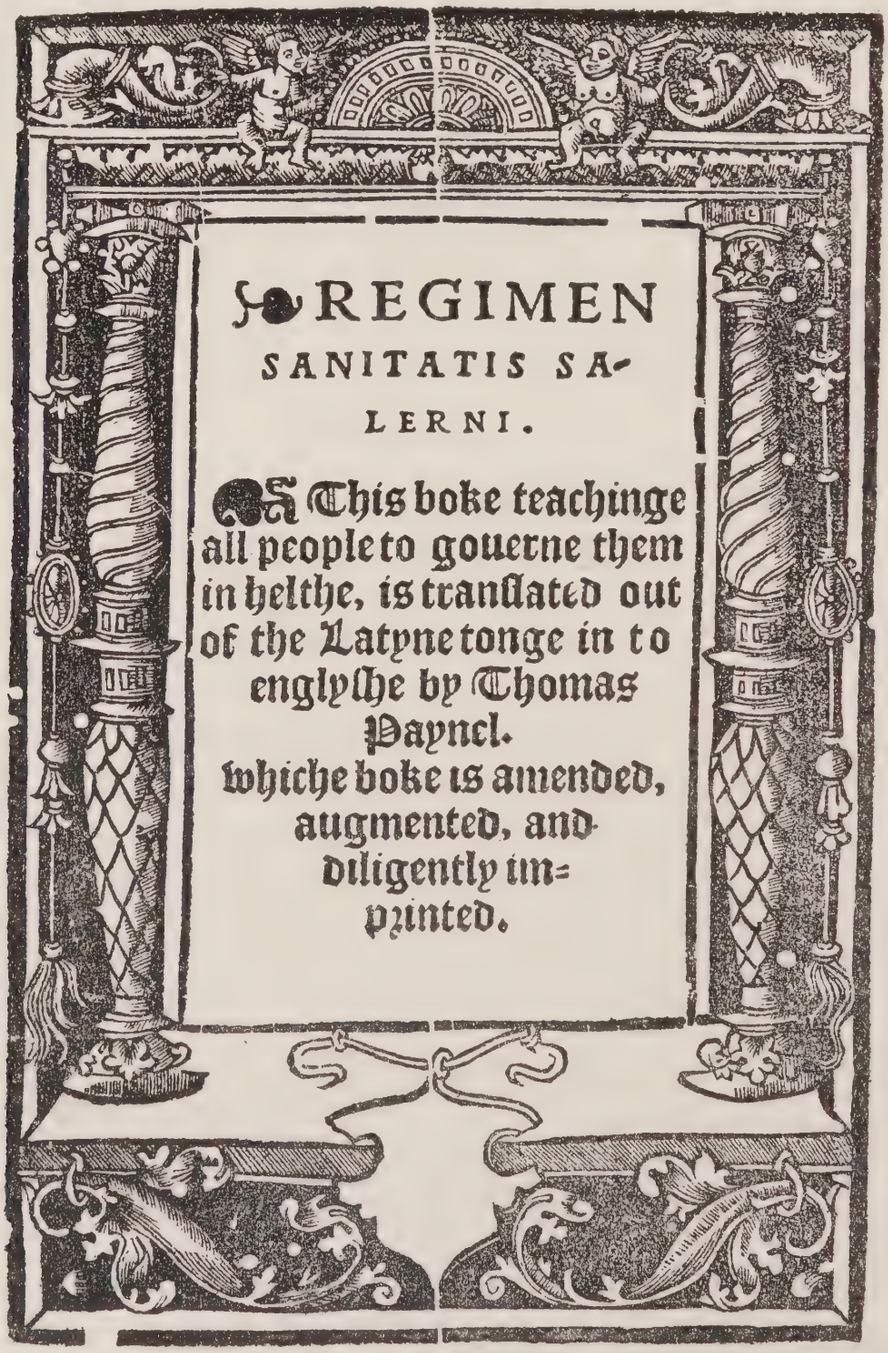
Londini: Tho. Berthelet, 1541. **£38**

(See Illustration below.)

Consisting of the original Latin poem, in all probability by Joannes de Mediolano, and the commentary by Arnaldus de Villa Nova. Only the commentary has been translated into English. The book is dedicated to John de Vere, fifteenth Earl of Oxford.

The work is of great importance, giving as it does, an excellent idea of the hygienic and dietetic treatment of the time. Thomas Paynell's translation is the first into English, the first edition of which was published in 1530.

The School of Salerno was founded in the early part of the 11th century and was an offshoot of the Monastery of the Benedictine Order, which at that time was the seat of the learning of the World. The King of Sicily in 1137 enacted a law that all who desired to practise medicine must be examined and approved by this School.



REGIMEN
SANITATIS SA-
LERNI.

This boke teachinge all people to gouerne them in helthe, is translated out of the Latyne tonge in to englyshe by Thomas Paynel.
whiche boke is amended, augmented, and diligently imprinted.

[1547.]

[66] **RABELAIS** (François, c. 1490-1553).

Oeuvres [containing the Four Books]. La Plaisante et Joyeuse histoyre du grand Geant Gargantua. Prochainement reveue & de beaucoup augmentée par l'Autheur mesme. Second Livre de Pantagruel, roy des Dipsodes. . . . Pantagrueline prognostication. . . . Le Voyage & Navigation que fist Panurge. . . . Tiers Liure des Faictz et ditz heroiques du noble Pantagruel. . . . Le quart Livre. . . .

16mo. *Woodcut illustrations. Red morocco gilt, g.e.*

Valence, chés Claude La Ville, 1547; [Geneva, circa 1600?]. **£31 10s**

(See Illustration below.)

A counterfeit of the First Collected Edition, printed about 1600 at Geneva.

The first book, *Gargantua,* opens with the birth of that hero (a giant, and the son of gigantic parents), whose nativity is ushered in by the account of a tremendous feast. In this, the burlesque exaggeration of the pleasures of eating and drinking which is one of the chief features of the whole work, is pushed to an extreme.

There is a comic episode in Chapter 38, describing how Gargantua ate six pilgrims in his salad.

The fourth book, *Pantagruel* (Chaps. 59 and 60), contains a long list of meat and meatless dishes that the "Gastrolatres offered in sacrifice to their god Ventripotens."

LA

PLAISANTE,

ET IOYEVSE

hiſtoyre du grand

Geant Gargantua.

Prochainement reueue & de beaucoup augmentée par l'Auheur meſme.

A Valence.

Chés Claude La Ville.

1547.

Rabelais (François).—*continued.*

[67] ——— **Les Oeuvres.** Contenant cinq livres, de la vie, faicts & dits heroiques de Gargantua, & de son fils Pantagruel. Plus la Prognostication Pantagrueline avec l'oracle de la Diue Bacbuc & le mot de la Bouteille. Augmentée des Navigations & Isle sonante, l'Isle des Apedefres; la Cresme Philosophale avec une epistre Limosine et deux autres Epistres à deux Vieilles de differentes moeurs.

Thick 12mo. *Contemporary vellum.*

Lyon: par Jean Martin, 1588. **£10 10s**

[68] ——— **Les Oeuvres.** . . . Contenant cinq liures de la vie, faicts & dicts heroîques de Gargantua & de son fils Pantagruel. Et augmentées de l'Isles des Apedefres. . . . Plus la Prognostication Pantagrueline, ou Almanach pour l'an perpétuel.

12mo. *Original vellum.*

Lyon: Jean Martin, N.D. **£7 10s**

The text of this edition is the same as the one in 12mo, printed in 1558.

[69] ——— **Les Oeuvres.** . . . Augmentées de la vie de l'auteur et de quelques Remarques sur la vie et sur l'histoire. Avec l'explication de tous les mots difficiles.

2 vols. Small 12mo, *red morocco, gilt lines round sides, gilt back, g.e.* (*Binding, circa* 1800).

A la sphère [Elzevir, Amsterdam], 1663. **£20**

Fine Elzevir edition, beautifully printed, and the most sought after of all the editions of the 17th century.

[70] ——— **Oeuvres.** Edition Variorum, augmentée de pièces inédites des Songes drolatiques de Pantagruel . . . et d'un nouveau commentaire . . . par Esmangart et Eloi Johanneau.

Fine edition with two portraits of Rabelais and ten plates after the designs of Deveria, and 120 *grotesque illustrations for the Songes drôlatiques engraved by Thompson and a folding map of Chinonais* (*which is not in all copies*).

9 vols. 8vo, *half blue morocco, tooled back, uncut.* (*Simier r. du roi*).

Paris: Dalibon (de l'imprimerie de Jules Didot l'aîné), 1823-1826. **£45**

First edition which has reprinted exactly the text of the Third Book, after the edition of Feznadat, 1552.

COPY CONTAINING THE ILLUSTRATIONS IN 4 STATES: ETCHINGS, BEFORE LETTERS, WITH LETTERS BUT WITHOUT DATE, WITH LETTERS ON STRONG PAPER.

MAGGS BROS. LTD. LONDON

[1549.]

[71] **MESSISBUGO** (Christoforo de). **Banchetti compositioni di vivande et apparecchio generale.**

With portrait of the author and large woodcut of a kitchen scene.

First Edition. 4to. *Half calf.*

Ferrara, 1549. **£3 10s**

(See Illustration below.)

This very scarce item contains a list of banquets given by the Duke of Ferrara.

The woodcut illustrates the interior of a kitchen with a fire-place in centre, a scullion blowing the flames, two scullions turning spits, a cook basting and turning the poultry in a pan over the fire and another cook rolling out pastry in a corner. From a rod on the ceiling, poultry, and a basket of fruit are hanging, the floor is covered with game and poultry and kitchen utensils.

Incomplete, folios 1, 10 and 11 missing.

Vicaire 596.

[1600.]

[72] ——— **Another Edition.**

Small 8vo. *Vellum.*

Venice: Lucio Spineda, 1600. **£1 10s**

[1550.]

[73] **ESTIENNE** (Charles). **De Nutrimentis ad Baillyum,** libri tres.

First Edition. 8vo. *Contemporary vellum.*

Paris: Rob. Estienne, 1550. **£5 5s**

In the table of contents are listed all the different sorts of bread, beer, drinks, cheese, meat, condiments, fish, confectionery, etc.

Vicaire, 344. Simon II, 230.

[1552.]

Household Expenses for Mary Queen of Scots in France.

[74] [**MARY, QUEEN OF SCOTS.**] **Document setting forth the household expenses for "Monseigneur Le Dauphin, Messieurs Les Ducs d'Orleans et d'Angoulême, La Reine d'Ecosse et Mesdames Filles Du Roi."**

Original manuscript. 1 page. *Vellum.*

18th February, 1552. **£31 10s**

An extremely interesting bill of household expenses for bread, fish and fruit, coal and wood, supplied to the royal household for the use of the future Francis II, King of France, his betrothed Mary, Queen of Scots, and the other royal children.

In July, 1548, the Estates ratified an agreement for the marriage of the five years old Queen to the Dauphin of France (Francis II) and decided that she should immediately be sent thither. Accordingly, Mary was brought up with the royal children of France.

[1555.]

[75] **EOBANUS** (Helius) **HESSUS** (1488-1540). **De tuenda valetudine,** libellus Eobanus Hessi, Commentarijs doctissimis illustratus a Ioanne Placotomo, in Academia Regiomontana Professore, Medica. In quibus multa erudite explicantur, studiosis Philosophiae plurimum profutura Eiusdem de natura & uiribus Cereuisiarum & mulsarum, opusculum. De Causis, praeseruatione, & curatione Ebrietatis dissertationes.

12mo. *Original calf.*

Paris: Martinus Iuvenis, 1555. **£3 3s**

This uncommon work, first printed in 1530, contains two treatises, one on beer the other on mead, also a curious section on the causes, the prevention and cure of drunkenness.

[1556.]

[76] **NOSTREDAME** (Michel de, famous astrologer, 1503-1566). **Dess Weitberümbten hocherfarnen Philosophi,** Astrologi und Medici gründtlicher und volkomner bericht gegeben wirt, wie man erstlich einen ungestalten Leib an Weib unnd Mannspersonen ausswendig zieren, schön unnd junggeschaffen machen unnd allerley wolriechende, köstliche, krefftige wasser, pulfer, öl, seyffen, rauchkertzlin, bisamkuglen zu mancherley gebrechen dienstlich artlich zubereyten. Und wie man folgents allerley frücht auff das künstlichest und lieblichest in zucker einmachen und zur notturfft auff behalten soll.

Translated from the French by Hieremiam Hartium.

12mo. *Original vellum. Title in red and black.*

Augsburg: Michael Manger, 1589. **£3 10s**

Very scarce and curious treatise, first printed in 1556. The second part deals with the preservation of fruit. Among the recipes is one for preserving the black-heart cherry, ginger and preserved lemons and oranges; also recipes for liquor-making, sugar-candy and marzipan.

MAGGS BROS. LTD. LONDON

[1560.]

[77] **BRUYERINUS** (Campegius). **De re cibaria libri XXII omnium ciborum genera,** omnium gentium moribus, et usu probata complectentes.

First Edition. Thick 8vo. *Vellum.*

Lyons: Sebast. Honorat, 1560. **£7 10s**

The rare First Edition of this treatise on food. [Vicaire 124].

[1560.]

[78] **ROMOLI** (Domenico). **La Singolare Dottrina, Dell'ufficio dello Scalco,** dei condimenti di tutte le vivande, le stagioni che si convengono a tutti gli animali, veccelli, & pesci, Banchetti di ogni tempo & mangiare de apparecchiarsi didi, in di, per tutto l'anno a Prencipi.

Small 8vo. *Vellum. With a woodcut on title.*

Venetia: Gio. Battista Bonfadino, 1593. **£5 5s**

This interesting work, first printed in 1560, treats of the art of carving meat, of the nutritive value of different foods and when they are in season, and of meals in general, with numerous recipes.

[1565.]

[79] **DURANTE** (Castor). **Il Tesoro della Sanita** . . . nel qual s'insegna il modo di conservar la sanità & prolongar la vita, Et si tratta della natura de' cibi, & de' remedij de' nocumenti loro. con la tavola delle cose notabili.

12mo. *Boards.*

Turin, 1612. **£3 3s**

Interesting dietetical treatise, first printed in 1565.

[1569.]

[80] **AGRIPPA** (Henry Cornelius). **Of the Vanitie and Uncertaintie of Artes and Sciences,** Englished by Ja(mes) Sa(nford), Gent.

Title within ornamental border.

First Edition. Black Letter. Small 4to. *Original calf.*

London: Henry Wykes, 1569. **£31 10s**

An extremely interesting book on a variety of subjects, " Of Dietery Phisicke," " Of Coquerie," etc., etc. [S.T.C. 204, four copies listed].

With the Errata leaf and Table of Contents at the end. Title a little damaged, affecting the ornamental border.

MAGGS BROS. LTD. LONDON

[1570.]

[81] **SCAPPI** (Bartolomeo). **Opera,** di M. Bartolomeo Scappi, Cuoco Secreto di Papa Pio V. divisa in sei libri . . . di diverse vivande di Carne . . . di pesci . . . diverse sorti di paste et altri lavori . . . de convalescenti et . . . vivande per gli infirmi.

With author's engraved portrait and 26 full-page woodcuts (from the 1596 edition) illustrating all kinds of kitchen furniture and utensils, mechanical spits and various shaped fire-places.

A double-page woodcut represents the banquet served to the Conclave of Cardinals in 1549 showing servants bringing the dishes and wines to the examiners of food before they are placed on the Cardinals' table.

With printer's device on title. 4to. *Half vellum.*

Venice: Michele Tramezzino, 1570. **£8 8s**

First edition of this famous work on Cookery, written by the cook of Pope Pius V. It is divided into 6 parts, of which one section is devoted to meat and poultry, another to fish, one to the serving of meat, one to the method of preparing pastes etc., and lastly one on food for sick people. [Vicaire, 771].

This copy has instead of the engraved plates belonging to this edition, the series of woodcuts which were first used in the edition of 1596. (The top margins of the woodcuts repaired).

[81a] ——— Second Edition. *With engraved portrait and 27 copper-plates, including a folding one of banquet served to the Conclave of Cardinals.*

4to. *Half vellum.*

[Venice: M. Tramezzino, 1581?]. **£8 8s**

Apparently the Second Edition; it comes from the same press as the original edition and is illustrated with the same copper plates, which were only used in these two editions.

Not described by Vicaire; collation [6ff.]+370 pp.+[7ff.].

[82] ——— Another Edition. *Illustrated with portrait and 28 full-page woodcuts.*

Thick small 4to. *Original calf (with large Arms of George Wilmer* (died 1626) *on sides).*

Venice, 1605. **£5 5s**

[1572.]

[83] **MONTEUX** (Jérôme de). **Conversation de santé,** et prolongation de vie, livre fort utile et nécessaire non seulement aux Médecins, mais aussi à toute personne qui veult avoir sa santé corporelle . . . composé premièrement en latin par noble homme H. de Monteux, Conseiller et Médecin ordinaire du feu roy François II. Et nouvellement traduit en nostre langue françoise par Maistre Claude Valgelas.

16mo. *Green morocco, gilt back, g.e.*

Paris: Simon Caluarin, 1572. **£8 10s**

Chapter III (ff. 30—76), is devoted to *"Des Aliments de leurs differences et facultez; avec la manière de chasser l'indigestion et du régime qu'on doit tenir au boire et manger."*

The author, H. de Monteux, Seigneur de Mirabel, was doctor in Lyon, and the translator, Claude Valgelas, was a native of St. Chamond.

A very fine copy of an extremely scarce work. [Simon II, 465].

[1574.]

[84] **REGULATIONS relating to the sale of fish in Coumons,** with details of the duties levied on **fishmongers.** Dated 18 July, 1574. Manuscript. 2 pp. **£2 2s**

This document gives the duties payable on different kinds of fish: "Les Angiles (*eels*) se paieront un sou pour cent," "Item se paiera dous liards pour doseine de merlus (*hake*)," etc.

MAGGS BROS. LTD. LONDON

[1574.]

[85] **RANZOVIUS** (Henr.). **De conservanda valetudine.**

With engraved portrait of the author, and a plate with arms.

Third Edition. Small 8vo, *contemporary vellum.*

Antwerp: Plantin, 1585. **£2 10s**

A small medical treatise with chapters on food, wines, etc.; first printed in 1574.

[1580.]

[86] **TUSSER** (Thomas). **Five Hundred Points of Good Husbandry.** With an Introduction by Sir Walter Scott and a Benediction by Rudyard Kipling incorporated in a Foreword by E. V. Lucas.

Imperial 8vo. *Calf.*

London, 1931. (A Reprint of the 1580 Edition.) **£5 5s**

This contains "The Fermers Dailie Diet;" "Seedes and Herbes for the Kitchen;" "Herbes and Rootes for Sallets and Sauce;" "Herbes and Rootes to Boile or to Butter;" "Christmas Husbandlie Fare;" "Brewing;" "Baking;" "Dinner Matters;" "Certaine Table Lessons;" etc.

[1580.]

[87] [**FERRIER** (M. de). **Memoire de ce que jay fourni pour Monsieur Ferrier.** (An account of the food supplied for the wedding of M. de Ferrier).

The Original Manuscript. 2 pp. 8vo.

[Circa 1580.] **£3 10s**

Listing in detail the wedding feast with the price for each item of food (partridge, hares, ox-tongues, quails, fieldfares, vermicelli, tunny-fish, soles, mullets, etc.).

[1581.]

[88] **CERVIO** (Vincenzo). **Il Trinciante.** Ampliato et ridotto a perfettione dal cavallier reale Fusoritto da Narni.

With 4 woodcut illustrations. 8vo. *Vellum.*

Rome: Stampera del Gabbia, 1593. **£6 10s**

This work, first printed in 1581, gives a detailed account of the carving of meat, fish and fruit, also rules and instructions how to receive a Pope, a King and other Princes, a treatise on fish, and on the quality, and the method of preparing, meat, poultry, game, etc.

Contains also "Il Maestro di Casa," a dialogue regarding the managing of a household.

Vicaire 159 only mentions the first part.

[1583.]

[89] **PISANELLI** (Baldassare). **Trattato della Natura de Cibi et del Bere.**

Folio. *Vellum.*

Rome: Bartholomeo Bonfadino, 1583. **£5 5s**

This is a year earlier than the edition mentioned by Vicaire as the first of this treatise on all kinds of food and drink, vegetables, fruit, meat, shell-fish, sugar, eggs, milk, butter, cheese, the effect of water and wine and their salubrious quality.

MAGGS BROS. LTD. LONDON

Pisanelli (Baldassare): **Trattato della Natura de Cibi et del Bere**—*continued.*

[90] ——— Another Edition. 4to, *vellum.* Venice: Giov. Battista Porta, 1584. **£3 3s**

According to "Vicaire" this is the first edition.

[91] ——— Another Edition. 8vo, *vellum.* Venice: Pietro Antonio Bertano, 1593. **£2 10s**

[92] ——— **Traicté de la Nature des viandes et du Boire** avec leurs vertus, vices, remedes et histoire naturelles.

Translated from the Italian by A.D.P. (Antoine de Pouvillon).

First French Edition. 12mo. *Crimson Levant morocco, inside dentelles, g.e.*

Arras: de l'Imprimerie de Guillaume de la Rivière, 1596. **£35**

(See Illustration below.)

TRAICTÉ
DE LA NATVRE
DES VIANDES ET
DV BOIRE:
AVEC
LEVRS VERTVS,
VICES, REMEDES, ET
histoires naturelles : Vtile & delectable à tout bon esprit.

De l'Italien du Docteur BALTAZAR PISANELLI *mis en nostre vulgaire, par*
A. D. P.

A ARRAS,
Chez Gilles Bauduyn Marchant
libraire, au Missel d'or.
M. D. XCVI.

[1590.]

[93] **CIACCONIUS** (Petrus). **Toletanus de Tricilinio,** sive de modo convivandi apud priscos Romanos, et de conviviorum apparatu. Accedit Fulvii Ursini appendix et Hier. Mercurrialis de accubitus in coena antiquorum origine, dissertatio.

With engraved frontispiece, 6 folding plates and 12 illustrations in text. 12mo. *Boards.* Leipzig: J. M. L. Teubner, 1758. **15s**

Contains interesting details on the banquets of the Romans. It was first printed in 1590. With the Robert Viel bookplate. [Vicaire, 175].

[1600.]

[94] **WECKER** (Anna). **Ein Köstlich neu Kochbuch von allerhand Speisen,** an Gemüsen, Obst, Fleisch, Geflügel, Wildpret, Fischen und Gebachens.

With a woodcut of a kitchen on title-page. Title printed in red and black. 4to. *Contemporary blind stamped pigskin over wooden boards.* Amberg: Michael Forster, 1600. **£7 10s**

Cookery book with special recipes for sick people, for women in pregnancy and after child-birth, and for the aged.

The earliest edition known to Vicaire is that of Bâle, 1607.

[95] ——— Another Edition. A Danish translation by Povel Iversson Kolding. 4to. *Boards.* Copenhagen: Peter Hake, 1648. **£6 6s**

[1608.]

Famine Proclamation.

[96] **JAMES I** (King of England). **Proclamation** proroguing Parliament for a further term owing to the danger of famine.

Black Letter. *Printed on one side of a folio sheet, Royal Arms at head.*

Given at our Pallace of Westminster the fourth day of January, in the sixt yeere of our raigne. London: Deputies of Robert Barker, 1608. **£2 15s**

"Whereas we did lately prorogue our Parliament till the ninth day of February now next coming: Forasmuch as the dearth and scarsitie of all kinde of Victuall is at this present great, and if it should draw so great a concourse of people hither as the Parliament will bring, it would not onely increase the prices of all things hereabouts (which are already very high) but also draw many Gentlemen out of their Countreys, where their Hospitality will give much reliefe to their poore neighbors." Etc.

[1608.]

[97] **PLAT** (Sir Hugh). **Floraes Paradise,** Beautified and adorned with sundry sorts of delicate fruites and flowers, by the industrious labour of H. P. Knight: With an offer of an English Antidote (beeing a present, easie and pleasing remedy in violent Feavers, and intermitting Agues) as also of some other rare inventions, fitting the times.

The Excessively Rare First Edition. Small 8vo. *Original calf.* At London: H. L. for William Leake, 1608. **£25**

Plat's chief work on gardening, dated from "Bednal Green, 2 July, 1608." In it he is careful in his description of gardening experiments, all of which were, he says, "wrung out of the earth by the painful hand experience." An Appendix of "new, rare, and profitable inventions" describes among other things, Plat's fireballs and his *experiments in making wine from grapes grown at Bethnal Green.*

With the blank leaf "A." The "Short Title Catalogue" only records one copy of this excessively scarce little work, namely that in the British Museum.

Natural flaw in B_2 affecting one letter.

MAGGS BROS. LTD. LONDON

[1609.]

LENT OBSERVANCE.

[98] **JAMES I** (King of England). **Proclamation** for restraint of killing, dressing, and eating of Flesh in Lent, or on Fish dayes, appointed by the Law, to be hereafter strictly observed by all sorts of people.

BLACK LETTER. *Printed on the recto of three large quarto sheets.*

Given at Royston the fourteenth day of November, in the seventeenth yeere of Our Reigne. London: Bonham Norton, and John Bill, 1609. **£1 10s**

[1610.]

PROVISIONS FOR HOUSEHOLD OF MARIE DE MEDICIS.

[99] **MARIE DE MEDICIS** (Queen of Henri IV of France). **Contract** between the notaries of the King and two purveyors from Paris and Chateaurenault, **for provisions purchased for the royal household of Marie de Medicis.** 1610.

The original document written on 16 *pages folio.* **£15 15s**

A most interesting and unique document dealing with the supply of provisions for Marie de Medicis and her court. Listed is a long list of food with prices, such as meat, poultry, fish (pike, carp, barbel, trout, shad, fresh sea-fish), etc.

At the end autograph signatures of several noblemen of the court: De Chateauneuf, D'Elbène, D'Argouges, Brulard de Silbery, etc.

[1611.]

[100] **LE BRAGARDISSIME et joyaux Testament de la Bière:** dédié aux magnanimes biberons pour les festes de Caresme prenant.

A Reprint of the Edition of 1611.

8vo. *Half cloth, original wrappers preserved.*

[N.P. Circa 1870.] **7s 6d**

One of a small number of reprints by Baron Pichon.
With the Robert Viel bookplate.

[1612.]

[101] **BENVENUTO,** Italiano. **The Passenger:** of Benvenuto, Italian Professour of his Native Tongue, for these nine yeeres in London. Divided into two Parts, containing seaven exquisite Dialogues in Italian and English. The Italian and English versions on opposite pages.

FIRST EDITION. Thick small 4to. *Original calf.*

London: T. S. for John Stepneth. 1612. **£25**

"Dialogue II., between McAndrew, Mr. Pompilio, and Mignocio, a Servant, in which they use the phrases appertaining to meales, and sitting at Table, and of discoursing the nature of any meate, of remedies, of hurtes, of hearbes, rootes, flesh, birds, fish and fruit, with excellent medicinal secrets, which teach the Translator to keep himself in health, and to prolong life; and also speech to servants."

S.T.C. 1896, the issue with the altered imprint, of which three copies are recorded.

MAGGS BROS. LTD. LONDON

[1612.]

[102] **T.** (A.). **A Rich Storehouse or Treasurie for the Diseased.** Wherein are many approved Medicines for divers and sundry diseases, which have bin long hidden, and not come to light before this time. First set foorth for the benefit and comfort of the poorer sort of people that are not of abilitie to go to the Phisitions, by G. W. And now fifthly augmented and inlarged, by A. T., practitioner in Phisicke and Chirurgerie.

Small 4to. *Original calf.*

London: Raph Blower, 1612. **£18 18s**

Contains a chapter on "Drinke and Dyet Drinke."

[1613-19.]

[103] **BILLS AND RECEIPTS of Provençal "restaurateurs."**

Three original Manuscript Bills dated 1613, 1618, *and* 1619. **£2 10s**

Bills for various provisions, confectionary and some Provençal specialities such as "crostades, calissons," etc. This last dish is still made in Aix under the same name.

[1615.]

[104] **RABASCO** (Ottaviano). **Il Convito,** overo discorsi di quelle materie che al conuito s'appartengono. Nelle Accademie de gl'Incitati in Roma e de Gelati in Bologna detto l'Assicurato.

4to. *Vellum.*

Florence: Gio. Donato e Bernardino Giunti & Comp. 1615. **£2 10s**

On the method of regulating the order of public and private feasts.

Vicaire, 725.

[1616.]

PROVISIONS FOR THE QUEEN'S TABLE.

[105] **MARIE DE MEDICIS** (Queen of Henry IV of France, and Mother of Henrietta Maria, wife of Charles I of England). **Contract** between Emmanuel Comte de Crussol, Duke d'Uzès, Georges de Mouchy and various purveyors of Paris, **regarding the provisions for the Queen's table.**

The original manuscript. 16 pp. Folio. *Signed by Comte de Crussol, Georges de Mouchy, and others.*

Paris, 27 juin, 1616. **£16 10s**

MAGGS BROS. LTD. LONDON

[1616.]

[106] **JAMES I** (King of England). **His Maties Diet on a Flesh Day. Dinner and Supper.**

Original manuscript list. One page. Folio. 1616. **£3 3s**

(See Illustration opposite.)

This list gives in 2 columns the food with prices for the King's dinner and supper. Mentioned are: Capons, chickens, pigeons, beef, mutton, veal, geese, partridges, pheasants, larks, rabbits, ducklings, tongues, custards, tarts, nut and almond-dishes, etc.

[1617.]

Lent Observance.

[107] **JAMES I** (King of England). **Orders conceived by the Lords of His Maiesties Privie Councell,** and by his Highnesse speciall direction . . . for the **restraint of killing and eating of Flesh this next Lent.**

Black Letter. *Printed on the recto of two large quarto sheets.*
London: Robert Barker, 1617. **£1 5s**

[1618.]

[108] **LA FAMEUSE Compagnie de la Lésine, ou Alesne.** C'est-à-dire la manière d'espargner, acquerir & conseruer. Traduction nouvelle de l'italien.
Paris, Rollet-Boutonné, 1618.

La Contre-lesine, ou plustost Discours, constitutions et louanges de la Libéralité remplis de moralité, de doctrine & beaux traits admirables. Augmentez d'une Comédie intitulée, Les Nopces d'Antilesine. Ouvrage du Pasteur Monopolitain. Et traduit nouvellement de l'Italien.

Paris, Rollet-Boutonné, 1618.

2 vols. 12mo. *Calf, gilt back, g.e.* **£2 10s**

These facetiaes were very successful, and numerous editions were published. Many chapters deal with food and drinks: "La manière de manger et de boire," "Viandes defendues," "Du pain et du Vin," "Tremper le Vin," "Des salades," "Des fruits," etc.

"Le recueil italien dont ces deux volumes sont la traduction se compose de pièces qui ont paru successivement et qui sont peut-être de plusieurs auteurs." (Brunet).

[1620.]

[109] **MARIE DE MEDICIS** (Queen of Henry IV of France). **Household Accounts.** "Du jeudy trentième et dernier jour d'avril 1620. La Royne à Paris."

A vellum roll, 75 cms. long. 1620. **£10 10s**

A very interesting document giving details of the payments made on behalf of the queen to various purveyors of her household: for the pantry, the wine-cellars, kitchens, fruit-loft, etc. The longest part (account of provisions) gives the sums paid to persons in the service of the Queen, viz., Duchess de Luyne, Duke d'Uzès, Maître d'Hôtel de Montholon, the doctor, the surgeon, the chemist and his assistant, the linen draper, the captain of the wagons, the Spanish baker, etc.

This remarkable document is from the royal household-account book.

MAGGS BROS. LTD. LONDON

Anno xvj.to Ri Jacobj. Primo Regnum

Dinner. His Ma.ties Diet on Supper.

a Fresh day.

Mutton	bm		bm
Beef	bm		bm
Veal	bm		bm
Butter ale	xx gall		xx gall
Wine	iiij gall		iiij gall
Mutt	indi p Salmis dict	Mutt bo.	
Veal		Chicks at 7d p.ce	
Capon at 2s 6d p.ce		Ducklins at 8d p.ce	
Chicks at 7d p.ce		Tongues at 14d p.ce	
Pigeons bo at 8d p.ce		Capon bo. at 2s 6d	
Mutt bo. indi p Salmis dict		Chicks bo	
Mutt upon Sundrewes		Mutt 20	
Mutt Ell.ns		Mutt 2 hoc.	
Ams of beef		Tongues 20	
Veal bo.		Veal 20	
Butter ale at 2s 6d p.ce		Capons qr at 2s 8d p.ce	
Capon qra at 2s 6d p.ce		Pullets qr at 20d p.ce	
Pullets qr at 20d p.ce		Chickens at 7d p.ce	
Chicks at 7d p.ce	b	Pigeons bo at 8d p.ce	b
Partridges at 20d p.ce		Partridges at 20d p.ce	
Heron at 3s 4d		Leverets at 20	
Pheasant at 8s 4d		Heron at 3s 4d	
Crews at 18d p.ce	b	Rabbits at 8d p.ce	b
Lambs at 16d doz	xxbm	Ducks at 12d p.ce	b
Rabbits at 8d p.ce	b	Pheasant at 8s 4d	
Leverets at 2d		Curlews at 18d p.ce	b
Ducks at 12d p.ce		Pigeons bo at 12d doz	
Lambs at 12d p.ce		Lambs at 8s 4d	xxbm
Chicks at 7d p.ce		Tongues at 14d p.ce	
Rabbits at 8d p.ce		Rabbits at 8d p.ce	b
Custards		Doucets	
Tart		Tart	
Pippins		Pears	

(See Item No. 106.)

[1622.]

[110] **SCACCHI** (Francisi). **Fabrianensis de Salubri potu dissertatio.**

First Edition. *Engraved title, illustration in text.* Small 4to. *Boards.*

Rome: apud Alexandrum Zanettum, 1622. **£3 15s**

A detailed account of hot and cold drinks.
Vicaire, 771.

[1623.]

[111] **BUTLER** (Charles). **The Feminine Monarchie:** or, The Historie of Bees. Shewing their admirable Nature and Properties, their Generation, and Colonies. their Government, Loyaltie, Art, Industrie, Enemies, Warres, Magnanimitie, etc. Together with the right ordering of them from time to time: And the sweet profit arising thereof.

Woodcut frontispiece, musical notation, etc. Small 4to. *Calf.*

London: John Haviland for Roger Jackson, 1623. **£6 6s**

[112] ——— Another Edition, printed in Phonetic Spelling.

Small 4to. *Half calf.*

Oxford: William Turner, 1634. **£3 10s**

[1623.]

[113] **PLAINTE FAICTE AU ROY par le Sindic des Vignerons de Rueil.** Suresne, Nanterre, Coulobe, Argenteüil & autres vignobles du plat païs, proche de Paris, sur l'empeschement de la liberté du commerce de leurs vins: avec l'Arrest de Nosseigneurs du Conseil du 21. Octobre dernier 1623 sur ladicte plainte. Ensemble les lettres patentes en forme d'Edict donnée par sa Majesté pour la liberté dudit commerce.

15 pp. Small 8vo. *Unbound.*

Paris: Nicolas Alexandre, 1623. **£3 10s**

Edict given by the king (Louis XIII) regarding the liberty of the wine-trade. In 1618 the old law of 1577, prohibiting Paris wine-merchants from buying wine within a radius of 41 miles was reconfirmed. The wine-cultivators of this inhibited zone were heavily damaged by this law, and addressed a petition to the king, who lent a willing ear to their complaints and now gives full liberty to the wine-trade.

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[1623.]

[114] **TOBACCO. Een korte beschrijvinge van het wonderlijcke kruyt Tobacco,** kommende uyt verre ende vreemde Landen, het welcke zeer bequaem ende nut is teghen veei gebreken des hoofts der mage ende andere leden des lichaems dienende principalijck der Zee-varende lieden.

With woodcut on title and in text, showing a man puffing smoke from a long pipe.

24 pp. 12mo. *Levant morocco, gilt back, g.e.*

Rotterdam: Joris Pauwelz, 1623. **£21**

(See Illustration below.)

A very rare treatise on tobacco, its origin, its medicinal virtue, especially in sea-sckness, and directions for use.

Een korte beschrij-
vinge van het wonderlijcke kruyt
Tobacco, komende uyt verre ende vreemde
Landen / het welcke zeer bequaem ende nut is teghen
veel gebreken des hoofts / der mage / ende andere leden
des lichaems / dienende principalijck de Zee-varende
lieden: het welcke den Leser in dit Boeckken wert
te kennen gegeven. Overgeset uyt 't Engels.

Men vintse te koop tot Rotterdam / by de
Borse by Joris Pauwelsz. Anno 1623.

[1623.]

FOOD IN VIRGINIA.

[115] **SMITH** (Capt. John). **The General Historie of Virginia, New-England, and the Summer Isles:** with the names of the Adventurers, Planters, and Governours from their first beginning Anno: 1584 to this present 1624.

With the proceedings of those Severall Colonies and the Accidents that befell them in all their Journyes and Discoveries. Also the Maps and Descriptions of all those Countryes, their Commodities, People, Government, Customes, and Religion.

With a fine impression of the beautiful engraved title, the four folding maps and original impressions of the rare engraved portraits of Pocahontas by Simon Pass and the Duchess of Richmond by Wm. Pass, 1623.

Bound up with:—

SMITH (Capt. John). **The True Travels, Adventures, and Observations of Captaine John Smith,** in Europe, Asia, Affrica, and America, from Anno Domini 1593 to 1629.

With engraved coat of-arms and 9 *small engravings of Smith's exploits by sea and land.*

2 vols. in 1. FIRST EDITIONS. Folio. *Crimson levant morocco, gilt, g.e., by Bedford.*

London: Printed by I. D. and I. H. for Michael Sparkes, 1624, and London, Printed by J. H. for Thomas Slater, 1630. **£800**

THIS IS PERHAPS THE FIRST BOOK GIVING A DETAILED DESCRIPTION OF THE FOOD OF THE NATIVE INDIANS. CONTAINS CHAPTER "OF SUCH THINGS WHICH ARE NATURALLY IN VIRGINIA," DESCRIBING THE CHERRIES, THE VINES, WALNUT MILK, NUTS, ETC.; HOW THEY USE THEIR CORN; HOW THEY USE THEIR FISH AND FLESH, ETC.

Very fine copies of both these famous works. The two portraits are very rarely found. They were published just about the same time as the book, and copies were apparently specially bound into a few copies, although not properly issued with the work. The Pocohontas portrait is especially valuable and is the genuine original impression. The nine small engravings in the second work are sometimes found on one sheet and sometimes cut up and inserted separately, as in this copy. The four maps are found in many slightly varying states. In this copy the map of *Ould Virginia* is in the 4th State; *Virginia,* 10th state; *The Summer Isles,* 3rd state; *New England,* 6th state. The engraved title is in the first state.

[116] ——— **The Generall Historie of Virginia, New-England, and the Summer Isles.**

Another copy of the FIRST EDITION. Folio. *Morocco, g.e., by Bedford.*

London, 1624. **£480**

Includes the Duchess of Richmond portrait and the small errata slip. The map of *Ould Virginia* is the 4th state, *Virginia* 9th state, *Summer Isles* 1st state, *New England* 4th state, and the title 1st state.

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[1624.]

[117] **PROCACCHI** (Giacomo). **Trincier oder Vorlege Buch,** Darinnen berichtet wird, Wie man allerhand gebratene und gesottene Speisen, so auff Fürstliche und andere Taffeln getragen werden mögen, nach Italienischer und vornemlicher Romanischier Art anschneiden und auff der Gabel zierlich zerlegen soll.

With 17 engravings showing knives, poultry, game, fish and meat.

The title printed in red and black is surrounded by an engraved frame of poultry, fruit and game. At the bottom of title-page is an engraving showing a dinner-party with carvers, butlers, etc. Folio. *Vellum.*

Leipzig: Henning Grossen des Jüngern, 1624. **£5 5s**

(See Illustration below.)

[1625.]

[118] **MARKHAM** (Gervasse). **Markham's Farewell to Husbandry:** or, the inriching of all sorts of Barren and Sterile grounds in our Kingdome, to be as fruitfull in all manner of Graine, Pulse, and Grasse, as the best grounds whatsoever. Together with the annoyances, and preservation of all Graine and Seeds, from one yeare to many yeares. Newly reviewed, corrected, and amended: together with many new Additions and Cheape Experiments.

Small 4to. *Original calf (rebacked).*

London: M. F. for Roger Jackson, 1625. **£1 10s**

Several numerals imperfect.

MAGGS BROS. LTD. LONDON

[1627.]

[119] **BULENGER** (Julius Caesar). **De Conviviis libri quatuor.**

First Edition. 8vo. *Boards.*

Lyon: sumptibus Ludovici Prost, Haeredis Roville, 1627. **£3 10s**

An account of banquets, sumptuary laws, royal tables, describing all sorts of meat and dishes, wine and drinks in general, kitchen utensils, drinking goblets, bread, etc. [Vicaire, 131].

[1627.]

[120] **MASSONIO** (Salvatore). **Archidipno, overi dell'Insalata, e dell'uso di essa.**

Woodcut arms on title.

First Edition. 4to. *Half calf.*

Venice: Marc'Antonio Brogiollo, 1627. **£4 4s**

Curious treatise, divided into 68 chapters, giving directions on the dressing of salads, an account of the kinds of salads eaten in antiquity, also discussing whether one should drink immediately after eating salads. [Vicaire, 577].

[1627.]

[121] **CHARLES I** (King of England). **A Declaration of His Maties Fare upon a Flesh-day.**

Original manuscript list. One page. Folio. 1627. **£3 3s**

(See Illustration opposite.)

The list gives in two columns the food necessary for dinner, with prices, and the food for supper, with prices. Among the items enumerated are: mutton, veal, capons, chickens, beef, shoulder of mutton for gravies, turkeys, pigeons, larks, partridges, pheasants, rabbits, tarts, etc.

[1631.]

[122] **HERESBACH** (Conrad). **The Whole Art of Husbandry** contained in foure bookes, viz.: I. Of the Farme or Manssion House. II. Of Gardens, Orchards. and Woods. III. Of Breeding, Feeding and Curing of all maner of Cattell. IIII. Of Poultrie, Fowle, Fish, and Bees, with the whole art of Breeding and dyeting the Fighting Cock, and the art of Angling. First written by Conrade Heresbatch, then translated by Barnaby Googe Esquire, and now Renewed, Corrected, Enlarged, and adorned with all the experiments and practises of our English Nation, which were wanting in the Former Editions.

Black Letter. Small 4to. *Original calf.* London, 1631. **£9 10s**

[1631.]

[123] [**LAWSON** (William)]. **A New Orchard and Garden,** or the best way for planting, grafting, and to make any ground good, for a rich Orchard. . . . With the Country Housewifes Garden for hearbes of common use, their vertues, seasons, profits, ornaments, varietie of knots, models for trees, and plots for the best ordering of Groundes and Walkes. As also the Husbandry of Bees, with their severall uses and annoyances all being the experience of 48 yeares labour, and now the second time corrected and much enlarged, by William Lawson.

With woodcut on the titles and fine cuts in the text. Small 4to. *Calf, g.e.*

London: Nicholas Okes for John Harrison, 1631. **£7 10s**

MAGGS BROS. LTD. LONDON

Anno iij^tio Rs Carol. 1. 1627 [illegible]

A Declaration of his Maties fare upon a Mash-day

Dinner		Supper	
Manchets fine	bij		bij
Chat fine	bij		xlij
Chat Co^ll	bij		bij
Beer & Ale	xxij gall		xxx gall
Gascoigne wine	iij gall		iij gall
Mutton bo.	iij ℔		℔
Veal bo	℔		℔
Capon bo			
Chicks bo.	iij		iij
Beef bo.	ij ℔	Mutton	ij ℔
Should^r Mutt for grabty	ij ℔	Veal	ij ℔
Veal bo	ij ℔	Tongues	ij
Chine of Beef	℔	Should^r Mutt	℔
Mutton br	ij ℔	Mutton br	ij ℔
Green geese	iij	Turky Chicks	ij
Turkey Chicks	ij	Capons fat	ij
Capons fat	ij	Pull^ts gra	ij
Pull^ts gra	ij	Chicks	vj
Chicks	vj	Pigeons r	vj
Pigeons r	vj	Partridges	ij
Pheasant Powts	ij	Teals	vj
Godwits	ij	Godwits	ij
Ruffs	ij	Curlies	vj
Partridges	iij	Pheasant	
Larks	ij doz	Heath powts	iij
Lerie	dozen	Rie	dozen
Rabb^ts	vj	Rabb^ts	vj
Chicks	vj	Chicks	vj
Rabb^ts	iij	Rabb^ts	iij
Veal	℔	Veal	℔
Lamb	qr	Doucets	℔
Wardens	qr	Pippins	qr
Tart		Tart	

(See Item No. 121.)

[1634.]

[124] **CHARLES I** (King of England). **A Proclamation** for reforming and preventing the frauds frequently practised, as well in the **over-weight of Butter-Casks,** as in the **false packing of Butter.** Given at Theobalds, Nov. 13th, 1634.

BLACK LETTER. *Royal Arms at the head.*

Printed on the recto of three quarto sheets attached together.

London: Robert Barker, 1634. **£1 10s**

[1634.]

[125] **LEVETT** (John). **The Ordering of Bees:** or, The True History of managing them from time to time, with their hony and waxe, shewing their nature and Breed. As also what Trees, Plants, and Hearbs are good for them, and namely what are hurtfull: together with the extraordinary profit arising from them.

With woodcut frontispiece of bees entering a hive. FIRST EDITION. Small 4to. *Old calf.*

London: Thomas Harper, for John Harison, 1634. **£7 15s**

With introductory Epistle to the Author by Gervase Markham.

[1634.]

[126] **CRISCI. Lucerna de Corteggiani.**

FIRST EDITION. *With engraved title and portrait.* 8vo. *Vellum.*

Naples: Io. Domenico Roncagliolu, 1634. **£4 4s**

This guide for courtiers includes a menu for each day of the year.

Vicaire, 221.

[1634.]

THE FIRST DETAILED ACCOUNT OF MASSACHUSETTS.

[127] **WOOD** (William). **Nevv Englands Prospect.** A true, lively, and experimental description of that part of America, commonly called Nevv England: discovering the state of that Countrie, both as it stands to our new-come English Planters; and to the old Native Inhabitants. Laying downe that which may both enrich the knowledge of the mind travelling Reader, or benefit the future Voyager.

With folding woodcut map of the South part of Nevv-England, as it is Planted this yeare, 1634.

FIRST EDITION. Small 4to. *Half morocco.*

London: Thomas Cotes for John Bellamie, 1634. **£285**

The first detailed account of Massachusetts.

"The second part treats 'OF THE INDIANS, THEIR DIET, GAMES, HUNTING, FISHING, etc.'"

[1636.]

THE FIRST BOOK ON "AMERICAN DRINKS."

[128] **LEON PINELO** (Ant. de). **Question moral si el chocolate quebranta al ayuno Ecclesiastico.** Tratase de otras bebidas y confecciones que se usan en varias Provincias.

Engraved title by J. de Courbes. 4to. *Fine copy in the original vellum.*

Madrid: Viuda de Juan Gonçalez, 1636. **£42**

(SEE ILLUSTRATION OPPOSITE.)

The *"question moral"* is whether it is mortal sin for ecclesiastics to drink chocolate before celebrating Mass. Tobacco is referred to in several places, and folios 36-42 are devoted to discussion as to whether tobacco may be smoked before Communion, as to the nature of tobacco, its use and names, and whether the use of tobacco breaks the fast.

Antonio de Leon was born in Peru, and studied at Lima. He was named *"The Chronicler of the Indies,"* and was the author of the famous and very rare first American Bibliography.

The book is dedicated to the Governor of the Indies, and the author mentions in his preface

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that he has investigated all the principal drinks which have been discovered in the world, especially in the New World of the Indies, that is, America. In his work Pinelo investigates the question of all American drinks, used by the Indians in New Spain, Peru, Nicaragua, Guatamala, etc., etc. The author complains that the American Indians drink too much. He mentions 118 different drinks, not including mixed drinks.

(See Item No. 128.)

[1638.]

[129] **FRUGOLI** (Antonio) **Pratica e Scalcaria. Initolata Pianta di delicati Frutti.** . . con molti avuertimenti circa all'honorato Officio di Scalco Con le liste di tutt'i mesi dell'Anno compartite nelle quattro stagione. Con un trattato dell'Inventori delle viande e bevande, cosi antiche, come moderne, nuovamente ritrovato, e tradotto di lingua Armenia in Italiana.

7 parts, in 1 vol. Thick 4to. *Vellum.*

Roma: Francesco Cavalli, 1638. **£3 10s**

Vicaire, 376.

[1638.]

A Denunciation of Extravagant Living.

[130] **TALAVERA** (Fray Hernando de, Archbishop of Granada). **Reforma de Trages.** Doctrina de Frai Hernando de Talavera. Ilustrada por el Maestro Bartolome Ximenez Paton. Enseñase el buen uso del Tabaco.

Small 4to. *Vellum.*

Baeza: Juan de la Cuesta, 1638. **£16 16s**

A curious work in which the doctrines of Fray Hernando de Talavera, first Archbishop of Granada, against the vanities of extravagance in costume and living, are set forth by Bartolomé Ximinez Paton. To which is added a treatise on the uses of tobacco.

Fray Hernando de Talavera (1428-1507), a professor of Salamanca, a brother of the Order of St. Jerome, and confessor to Isabel the Catholic, distinguished himself in the political negotiations with the Moors.

[Not recorded by Palau].

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[1640.]

[131] **TALLOW CHANDLERS. "The Petition of the Tallow Chandlars for Trading in Butter, Cheese, etc."**

Document on 1 page, oblong folio. Circa 1640. **£7 10s**

An interesting document in which the TALLOW CHANDLERS BEG FOR PERMISSION TO TRADE IN "BUTTER, CHEESE, MEALE, OATMEALE, SALT, CANDELLS, CORNE, GRAINE," etc., without molestation from persons who objected to their trading in such goods.

"The humble peticon of the company of Tallowchaundlers of London. Most humbly showe that whereas yor peticon^{rs} have of ancient tyme usually bought & sold againe in theire shopps & mkette of the said city . . . sondry sorte of victualls as butter, cheese, meale, outmeale, salt, candells, corne, graine, beanes, pease, oates, flower & such like things to the great relief & succor of the poorer sort of the inhabitants of the said city whose liabilities beinge smale are often tymes so farr from providinge anie quantity for themselves and theire families as that many of them would p^{ishe} did not yor peticon^{rs} furnish them wth. things necessary for their daily foode and that at reasonable rates and prises . . . Yet notw^{sh}standing yor peticon^{rs} the Tallowchaundlers of London . . . are grevously molested & sued by informers upon the statut of 5 Ed: 6. for buyinge of victualls . . . ptending that forasmuch as yor peticon^{sr} the Tallowchaundlers are not menconed & excepted in the proviso of the said statut by their prop: name of Tallowchaundlers as fishmongers, Butchers, poulters and others are (although intended in the gen^{rall} subsequent words of (other victuallers) are not therefore licensed to buy or sell in grosse or by retaile anie virtually therein menconed . . . Therefore yor poore peticon^{rs} most humbly pray that for as much as theire onely trade . . . consisting in buying & sellinge of butter cheese meale oatmeale candells oates beanes pease corne graine . . . they may be explained by the name of Tallowchaundlers to be such victuallers as are intended in & by the said pat^{nt} as fishmongers butchers poulters & inholders are . . . as that yor peticon^{rs} may be eased & freed from the danger & penalties of the said pat^{nts}. And may be pmitted lawfully to follow theire honest callinge & pfessions wthout sutes of lawe & molestacon of informers. . ."

[1640.]

THE INTRODUCTION INTO EUROPE OF CURRANTS FOR PUDDINGS, AND OF COFFEE.

[132] **LITHGOW** (William). **The Totall Discourse,** of the rare Adventures, and painefull Peregrinations of long nineteene yeares Travailes from Scotland, to the most famous Kingdomes in Europe, Asia, and Africa.

Perfited by three deare bought Voyages, in surveying of forty-eight Kingdomes ancient and modern; twenty-one Rei-publicks, ten absolute Principalities, with two hundred Islands, etc.

With woodcut frontispiece and several curious woodcuts in the text.

Small 4to. *Morocco, gilt, g.e., by Bedford.*

London: I. Okes, 1640. **£10 10s**

Lithgow's celebrated travels were made through Italy, Greece, Turkey, Palestine, Syria, Egypt, Spain, Tunis, etc. It is probably one of the earliest authorities for coffee-drinking in Europe, the long Turkish tobacco-pipes, and the importation of currants from Zante to England, 'where some liquorous lips forsooth can now hardly digest Bread, Pasties, Broth, and bag-puddings, without these currants.'"

[132a] ——— Another Edition.

With 7 curious woodcuts. 8vo. *Original calf.*

London: John Wright, 1682. **£3 10s**

MAGGS BROS. LTD. LONDON

[1642.]

[133] **THE VINTNERS ANSWER to Some Scandalous Pamphlets published (as is supposed) by Richard Kilvert;** and abetted in some points, by his Brother Roger, and Alderman Abel. Wherein the Vintners vindicate their owne Reputations to the world, for satisfaction of all such as know not the said Kilverts wretched and lewd conversation, or have credited his foule impudent defamations suggested against them.

32 pp. Small 4to. *Half morocco.*

London, Printed, Anno 1642. **£8 8s**

In 1633 Kilvert became concerned with Alderman Abell in the promotion of the wine monopoly. Since 1634 the Vintners' Company had been exposed to a Star-chamber prosecution for unauthorised dressing of meat. The crown proposed to compound the offence if the Vintners would agree to an imposition, and Kilvert was introduced to the Company by Abell, in that year Master, in order to coerce them by threats of prosecution. The Vintners gave way, and agreed to the imposition in return for a grant of the monopoly of wines. Kilvert was paid £1,000 out of the purse of the Vintners' Company, although without the consent of the "generality." Immediately on the assembling of the Long Parliament, Kilvert was called into question, along with Alderman Abell, for his share in this transaction. He wrote several pamphlets in his own defence. The Vintners' Company replied in the above pamphlet.

[1645.]

[134] **NONNUS [NUNEZ]** (Ludovicus). **Diæteticon sive de re cibaria libri IV.**

Second Edition. *Engraved title showing Ceres, Bacchus, Neptune and Diana presenting offerings to the god of Medicine.* 4to. *Vellum.*

Antwerp: ex officina Petri Belleri, 1645. **£2 10s**

Nonnus in the first book, after writing of meals in general, treats of vegetables and fruit; the second book is devoted to meat, game, and fowl; the third to fish; the fourth and last to wine and other drinks.

Vicaire, 626.

[1647.]

TREATISE ON CARVING.

[135] [**PETIT** (Pierre)]. **L'Art de trancher la viande & toutes sortes de fruits.** Nouvellement à la françoise par Pierre Petit, Ecuyer tranchant.

With contemporary manuscript title, engraved Coat of Arms of François Basset, Sheriff of Lyons in 1646-7, *and* 34 *engraved plates illustrating the art of carving.*

Royal 8vo. *Tree calf, gilt back.*

[Lyons, 1647?] **£15 15s**

(SEE ILLUSTRATION OPPOSITE.)

The subjects of the plates are as follows: 1, coat of arms; 2, the knife and fork held in the correct positions for carving; 3-24, the carcases of chicken, lamb, capon, woodcock, partridge, peacock, hare, rabbit, sucking-pig etc.; 25, the trout and pike; 25-35, various fruit cut into ornamental shapes.

This copy has manuscript title, but no text has been supplied.

Vicaire (677) describes a copy in the Pichon collection which has the same title and plates, but also one or more pages of manuscript text to each plate. This is the O. de Behague copy, which is mentioned by Vicaire.

MAGGS BROS. LTD. LONDON

[1647.]

TREATISE ON CARVING.

[136] [**VONTET** (Jacques)]. **L'Art de trancher la viande et toutes sortes de fruit,** la mode Italienne et nouvelle à la Francoise par Jacques Vontet, Escuyer tranchant.

Consisting of 42 engraved plates (some repeated) illustrating the method of carving all kinds of meat, poultry, game and fish, also the ornamental cutting of fruit; preceded by an engraved plate of the Arms of François Bassets, sheriff of Lyons.

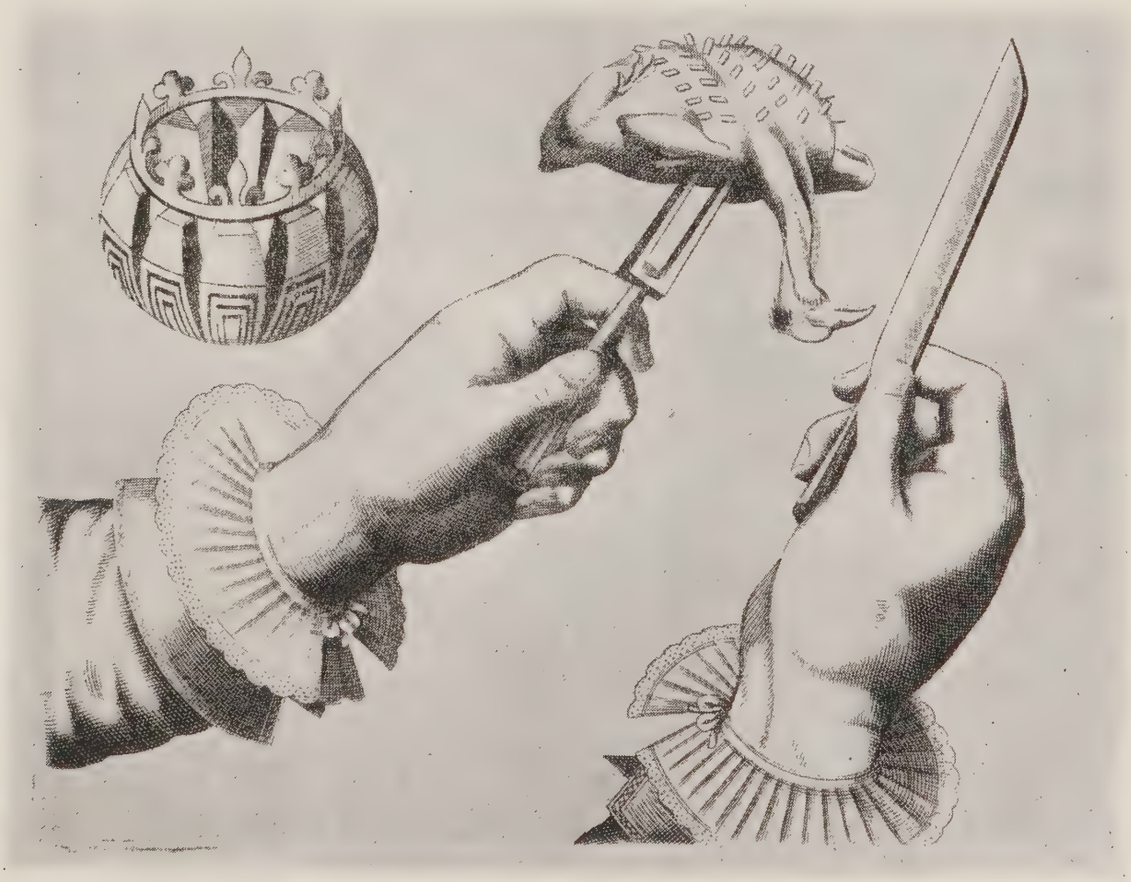
With contemporary MS. title, preface (4 pp.) *and* 26 *pages of manuscript description mainly written on the back of the plates.* 8vo. *Calf.*

[Lyons, 1647.] **£25**

(SEE ILLUSTRATION BELOW.)

This book contains the same plates as the previous item, but has 4 additional plates and several are repeated.

Vicaire, 870.



[1649.]

[137] **LE PATISSIER en colere sur les Boulangers et les Taverniers,** en vers burlesques.

First Edition. 8 pp., 4to.

Paris: chez Nicolas de La Vigne, 1649.

188 verses.

The confectioner complains of the competition caused by bakers and inn-keepers. We are informed that venison-pies are prepared from the meat of gutter cats.

Together with:

La response du Boulanger au Patissier en colere contre les Boulangers & les Taverniers, en vers burlesques.

First Edition. 8 pp., 4to.

Paris: Nicolas de La Vigne, 1649.

The two items **£10 10s**

(See Illustration below.)

In these humorous verses the baker tries to tell the confectioner that his profession is a discarded one, a luxury and provokes taxes. [Vicaire, 665 and 738].

LE
PATISSIER
ENCOLERE SVR LES
BOVLANGERS
ET LES
TAVERNIERS.
EN VERS BVRLESQVES.

A PARIS,
Chez NICOLAS DE LA VIGNE,
prés Sainct Hilaire.

M. DC. XLIX.
AVEC PERMISSION.

[1650.]

"A Cook. The Kitchen is his hell, and he the Devil in it."

[139] [**EARLE** (Bp. John)]. **Micro-Cosmographie:** or, A Piece of the World Characteriz'd. In Essayes and Characters.

16mo. *Fine copy in polished calf.*

London: W. Bentley, for William Shears, 1650. **£7 10s**

The "characters" include: "A meer dull physitian," "A Cook," "A Baker," "A Tobacco-Seller," "A Chyrurgeon," etc. The character of the Cook is especially amusing: "The Kitchin is his Hell, and he the Divel in it, where his meat and he frie together." Etc.

This remarkable little book was first published anonymously by Ed. Blount, but was soon known to be Earle's work. Every sentence is full of wit and humour. The "characters" are inimitably drawn, and the sketches throw the greatest light upon the social conditions of the time.

With the original blank leaf "A" before the title. One catch-word cut into.

[1650.]

[140] [**MARTIN** (Louis)]. **L'Eschole de Salerne en vers burlesques.** Et poema macaronicum, de bello Hugvenotico.

With engraved frontispiece. 4to. *Old vellum.*

Paris: Jean Henault, 1650. **£3 10s**

Vicaire, 334.

[140a] ——— Another Edition. **L'Eschole de Salerne en vers burlesques.** Et duo poemata marcaronica de bello huguenotico: Et de Gestis magnanimi & prudentissimi Baldi.

"Sphere" device on title. Small 12mo (139 pp.). *Red morocco, gilt back, g.e.*

Suivant la copie imprimée à Paris [Amsterdam, Elzevier], 1661. **£2 12s 6d**

Several of the poems deal with food: "De l'air & des Alimens"; "De la qualité des Alimens"; "Du souper & du dessert"; "Des herbes & légumes"; "Des Fruits"; "De la chair des animaux."

[1651.]

[141] **BIGGS** (Noah). **Mataeotechnia Medicinae Praxews.** The Vanity of the Craft of Physick: or, A New Dispensatory wherein is dissected the Errors, Ignorance, Impostures and Supinities of the School, in their main Pillars of Purges, Blood-letting, Fontanels or Issues, and Diet, etc., and the particular Medicines of the Shops. With an humble Motion for the Reformation of the Universities, and the whole Landscap of Physick, and discovering the Terra incognita of Chymistrie.

First Edition. Small 4to. *Fine copy in original calf.*

London: for Giles Calvert, 1651. **£7 15s**

[1651.]

[142] **PRIMROSE** (James). **Popular Errours:** or, The Errours of the People in Physick. first written in Latine. Translated into English by Robert Wittie.

With engraved title by T. Cross and leaf of "Explication" opposite.

First Edition in English. Small 8vo. *Calf.*

London: W. Wilson for Nicholas Bourne, 1651. **£4 4s**

The third book is entitled, "Of the Errours about the Diet, as well of the sound as the sicke."

MAGGS BROS. LTD. LONDON

[1652.]

[143] **MAZARIN** (Jules, cardinal, 1602-1661). **Ordre donné par le Mazarin à son Maistre d'Hostel,** pour un plat dont il veut que sa table particuliere soit servie pendant tous les jours du mois Février prochain, laissant le reste à la volonté du sieur Euzenat.

7 pp. 8vo. *Unbound.*

Paris, 1652. **£3 10s**

Satirical instructions concerning a dish for each day during February, 1652, given by the Cardinal Mazarin to his Maître d'Hôtel.

[1655.]

[144] **MARKHAM** (Gervase). **Hungers Prevention:** or, The Whole Art of Fowling by Water and Land. Containing all the Secrets belonging to that Art, and brought into a true Forme and Method, by which the most Ignorant may know how to take any kind of Fowle, either by Land or Water.

With woodcut frontispiece and numerous cuts in the text. 12mo. *Original calf.*

London: for Francis Grove, 1655. **£9 9s**

[1655.]

[145] **NATURA EXENTERATA:** or, Nature Unbowelled by the most Exquisite Anatomizers of Her. Wherein are contained, Her choicest Secrets digested into Receipts, fitted for the Cure of all sorts of Infirmities, whether Internal or External, Acute or Chronical, that are incident to the Body of Man. Collected and preserved by several Persons of Quality and great Experience in the Art of Medicine, whose names are prefixed to the Book. . . . Whereunto are annexed many rare, hitherto un-imparted Inventions, for Gentlemen, Ladies and others, in the Recreations of their different Imployments.

With etched portrait of Lady Alathea Talbot.

Scarce First Edition. Small 8vo. *Morocco.*

London: H. Twiford, 1655. **£8 8s**

This interesting work besides its definitely medical aspect, contains sections on "sowing and settling Hearbs"; "distilling severall waters"; "Baits for Fishes," "Knitting Network"; "Making Laces"; "How to breed Horses"; "To make Perfumes." It also contains twelve pages devoted to cookery recipes.

Outer edge of the portrait slightly cut into and small repair to inner margin of title.

[1655]

[146] **LE JARDINIER FRANCOIS** qui enseigne à cultiver les Arbres & Herbes Potagers, avec la manière de conserver les fruits & faire toutes sortes de confitures, conserves & massepans.

12mo. *Calf, gilt back.*

Amsterdam: chez Raphael Smith, 1655. **£2 2s**

This book comprises three treatises: the first is on fruit-trees, and is followed by a 24-page catalogue of the names of the varieties of fruit which can be grown around Paris; the second treats of soft fruits and vegetables, and the third instructs in keeping fruit, making all kinds of preserves, etc., and how to make marzipan and macaroons.

[147] ——— Another Edition. Lyon: Antoine Molin, 1677. **£2 2s**

With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

[1654.]

THE DIET AND EDUCATION OF WILLIAM III WHEN A CHILD OF 4 YEARS OLD.

[148] **WILLIAM III** (1650-1702, King of Great Britain and Ireland).

Discours sur la Nourriture de son Alt. Monseigr. Le Prince d'Orange. Escrit en l'an 1654.

Manuscript on paper. 101 pages.

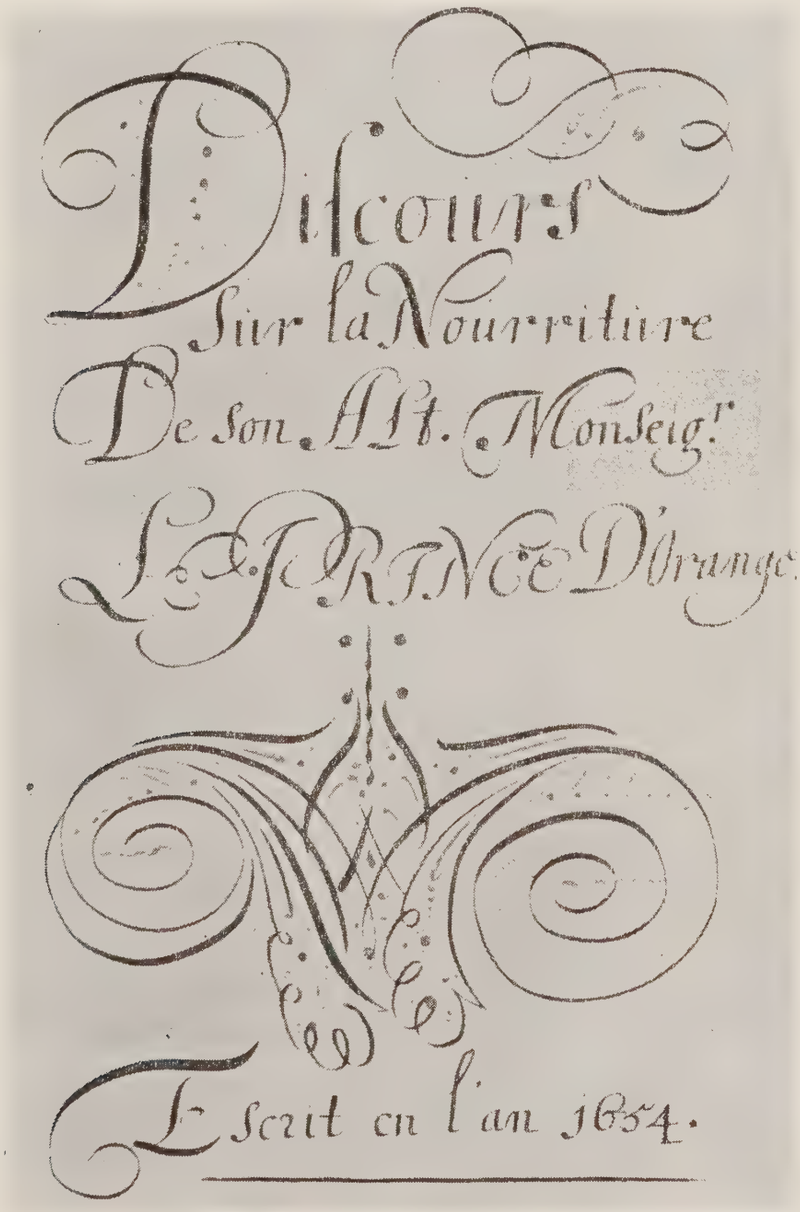
8vo (176 mm. by 177 mm.), *ruled in red, contemporary green morocco, lavishly tooled in gold with border formed by a roll of birds in grape-vines, back decorated with the same roll, g.e.*

[Holland], 1654. **£110**

(SEE ILLUSTRATIONS BELOW.)

THIS MANUSCRIPT IS OF GREAT INTEREST; IT IS DIVIDED INTO 412 PRECEPTS CONCERNING THE DIET AND EDUCATION OF THE YOUNG PRINCE, INCLUDING INSTRUCTIONS IN MILITARY AND POLITICAL AFFAIRS. VERY DETAILED ARE THE CONSIDERATIONS ON THE VALUE OF MEAT AS A NOURISHING FOOD.

No doubt this Manuscript was prepared for the guidance of the Prince's mother and guardian, Mary, daughter of King Charles of England.



[1658.]

[149] **AUSTEN** (Ralph). **Observations** upon some part of Sr. Francis Bacon's Naturall History as it concernes Fruit-trees, Fruits, and Flowers: especially the Fifth, Sixth, and Seaventh Centuries, Improving the Experiments mentioned, to the best Advantage.

First Edition. Small 4to. *Half morocco, uncut.*

Oxford: Hen. Hall, for Thomas Robinson, 1658. **£3 10s**

[1659.]

[149a] **GAYTON** (Edmund). **The Art of Longevity or Diaeteticall Institution.** [In verse.]

Small 4to. *Half calf.*

London: printed for the Author, 1659. **£21**

Of special interest are: Chap. V., *"Of Meat in generall"*; Chap. VI., *"Of Drink and first of Wine"*; Chap. VII., *"Of Meath or Metheglin"*; Chap. VIII., *"Of Ale"*; Chap. IX., *"Of Beere"*; Chap. X., *"Of Flesh-meats in generall"*; Chap. XII., *"Of the flesh of Lambs, Rammes, Wethers and Calves"*; Chap XV., *"Of the flesh of Swine, Deer, Hares and Bears"*; Chap. XX., *"Of Bake-meats"*; Chap. XXII., *"Of Hens"*; Chap XXIII., *"Of Pidgeons, their young ones, and Ducks"*; Chap. XXIV., *"Of the parts of Fowl"*; Chap. XXV., *"Of Eggs and their proprieties"*; Chap. XXVI., *"Of Milk"*; Chap. XXVII., *"Of Cheese"*; Chap. XXVIII., *"Of Fishes"*; Chap. XXIX., *"Of Pulse or Grain"*; Chap. XXX., *"Of Herbs and Plants"*; Chap. XXXI., *"And first of Figs"*; Chap. XXXII., *"Of Spices"*; Chap. XXXIII., *"Mustard and Salt."*

[1659.]

[150] **SPEED** (Adolphus). **Adam out of Eden:** or, An Abstract of divers excellent Experiments touching the advancement of Husbandry. Shewing, among very many other things, an aprovement of Ground by Rabbits, from 200 l. annual Rent, to 2000 l. yearly profit, all charges deducted.

First Edition. 12mo. *Original calf.*

London: for Henry Brome, 1659. **£4 15s**

A scarce and curious work, recommending the breeding of rabbits for their fur and flesh, as the most profitable way of utilising land. Other chapters treat of Hops, Poultry, Vines, Fish, etc.

Small natural defect in one leaf. With the leaf containing longitudinal title at the end, and leaf of verses before the title.

[1660.]

[151] **MAY** (Robert). **The Accomplisht Cook:** or, The Art and Mystery of Cookery. Wherein the whole Art is revealed in a more easie and perfect Method, then hath been publisht in any Language. Expert and ready wayes for the Dressing of all sorts of Flesh, Fowl, and Fish; the Raising of Pastes; the best Directions for all manner of Kickshaws, and the most Poinant Sauces; with the Tearms of Carving and Serving. An exact Account of all Dishes for the Season; with other A la mode Curiosities.

With etched portrait of Robert May and numerous small woodcuts in the text.

Scarce First Edition. Thick small 8vo. *Fine copy in original calf (rebacked).*

London: R. W. for Nath. Brooke, 1660. **£25**

Amongst the recipes are nine for preparing snails and one for baking frogs. In the preface the author says that "God and my own Conscience would not permit me to bury these my Experiences in the Grave," and that *The Queens Closet Opened* was the only book comparable to his own.

MAGGS BROS. LTD. LONDON

[1661.]

[153] **SAINT-AMANT** (de). **Les Oeuvres du Sieur de Saint-Amant.**
12mo. *Red morocco, rich inside dentelles, g.e., by Petit.*
Paris: chez Guillaume de Luyne, 1661. **£7 10s**

Containing several gastronomical items, such as the poem on cheese, "Le Frommage"; on wine, "Orgye," "La desbauche," "les Cabarets," "Chanson à boire," and "La Vigne."
Vicaire, 766.

[1661.]

[154] **PARDO** (Doctor Geronimo). **Tratado del vino agvado y agva envinada,** sobre el aforismo 56. de la seccion 7. de Hipocrates.
With engraved arms on title. 165 pp., 8vo. *Half calf.*
Valladolid, 1661. **£5 5s**

A treatise on watered-wine and wine with water supposed to be very beneficial for one's health in preference to pure wine, this thesis being supported in olden times by Hippocrates and other learned philosophers and doctors.

Contains also methods of keeping wine cool, as follows:—

1, By Using snow. 2, By setting the liquid in a vessel out of doors in the evening dew. 3, By putting the container down a well. 4, By putting the container in a cellar or cave. 5, By keeping the liquid in a draught or fanning it. 6, By using nitre or salpetre.

[1664.]

THE FIRST CHAPTER OF GENESIS IN A DISH!

[155] **JOHNSON** (William). **Deus Nobiscum.** A Sermon preached upon a Great Deliverance at Sea: with the Narrative of the Dangers and Deliverances. With the Name of the Master and those that suffered: Together with the name of the Ship and Owners.
12mo. *Old calf, rebacked.*
London, 1664. **£7 7s**

An account of the shipwreck of the "William and John," of Ipswich, in 1648, on the coast of Norway near Fredrikstad. The writer and his fellow survivors were housed and fed by the local Minister, and he records that on the Sunday Morning "we went to hear our host preach; after Sermon he gave us *Coena dubia, a doubtful meal,* full of variety, in one dish, as beef, mutton, lard, goat, roots, and so many of God's creatures, that it seem'd to me to be the first Chapter of Genesis in a Dish!"

[1664.]

CIDER MAKING.

[156] **EVELYN** (John). **Sylva:** or, A Discourse of Forrest-Trees, and the Propagation of Timber in His Majesties Dominions. To which is annexed Pomona, or, An Appendix concerning Fruit-Trees in relation to Cider; the making and several ways of Ordering it. Also Kalendarium Hortense: or, Gard'ners Almanac.
FIRST EDITION. Folio. *Half calf.*
London: Jo. Martyn, and Ja. Allestry, 1664. **£3 10s**

With the Licence leaf before the title and scarce leaf of errata at the end.

[1665.]

[157] **KLETTEN** (Andr.). **Neu-erfundenes Trenchir-Buch.** . . . Darinnen begriffen wie man die Trenchir-Kunst sichtbarlich erlernen, die Speisen nach unterschiedene Hoff-und Landarth ordentlich uff die Tafel setzen, nach Kunst und Vortheil in der Lufft zergliedern, vorzulegen, abzuheben. . . . .
Engraved title frontispiece showing an open-air dinner-party, and 9 engraved plates illustrating the art of carving. Oblong 8vo. *Half vellum.*
[Leipzig], 1665. **£7 10s**

MAGGS BROS. LTD. LONDON

[1665.]

[158] **VOLLSTANDIGES und von neuem vermehrtes Trincir-Buch**. . . . Nach italienischer und dieser Zeit üblichen Hof-Art mit Fleiss beschrieben und mit Kupfern lehrartig ausgebildet.

5 parts in 1. *With three engraved half-titles, 2 folding plates (showing carving-knives and forks), 10 plates and 36 full-page illustrations.* Oblong thick 8vo. *Vellum.*

Nurnberg: bey Paulus Fürsten, 1665. **£7 10s**

This gives directions for laying the table, carving different kinds of meat, serving gala-dinners and banquets; contains also a calendar for cake-making, and questions and answers concerning table-manners, food and health.

[1665.]

[159] **LES DELICES de la Campagne**. Suite du Iardinier François ou est enseigné à préparer pour l'usage de la vie tout ce quie croist sur la Terre & dans les Eaux.

Fourth Edition augmented by the author. *With engraved frontispiece and three plates.* Small 12mo. *Green morocco, inside dent., g.e.*

Paris: par la Compagnie des Marchands, 1665. **£15 15s**

(See Illustration below.)

Very scarce cookery book, with a great number of recipes. [Vicaire, 262].

[160] ——— New Augmented Edition.

With frontispiece and three engraved plates. Small 8vo. *Old vellum.*

Paris: Claude Prudhomme, 1713. **£2 10s**

MAGGS BROS. LTD. LONDON

[1666.]

[161] [**PANDINI** (Cesare)]. **Mastro di Casa universal della corte.**
4to. *Half vellum.*
Venice: Alessandro Zatta, 1666. **£3 10s**

[1667.]

[162] [**LANCELOT** (Claude)]. **Dissertation sur l'Hemine de Vin et sur la Livre de Pain** de S. Benoist et des autres anciens Religieux.

First Edition. 12mo. *Calf.*
Paris: Charles Savreux, 1667. **£1 10s**

Curious account of the life of the monks in their monasteries, on their nourishment during the days of abstinence and in Lent, and on the use of wine.

[1667.]

[163] **WITTIE** (Robert). **Scarbrough Spaw:** or, A Description of the Nature and Vertues of the Spaw at Scarborough, Yorkshire. Also a Treatise of the Nature and Use of Sea, Rain, Dew, Snow, Hail, Pond, Lake, Spring, and River-Waters . . . to which is added a short Discourse concerning Mineral Waters.

Corrected and Augmented throughout the whole, together with an Historical Relation of Cures done by the Waters. 12mo. *Original calf.*
York: A. Broad for Tho. Passenger, 1667. **£1 15s**

[1668.]

[164] **WALTON** (Izaak). **The Complete Angler:** or, The Contemplative Man's Recreation. Being a Discourse of Rivers, Fish-ponds, Fish, and Fishing. To which is added, The Laws of Angling. With a new Table of the Particulars in this Book.

Upper portion of title within engraved border of dolphins and pendant fish. Small engravings of fish in the text.

The Fourth Edition, much corrected and enlarged. Small 8vo. *Fine copy in contemporary black morocco gilt, g.e., contained in half morocco slip case.*
London: Printed for R. Marriot, 1668. **£68**

This contains many references to the cooking of fresh-water fish.

[165] ——— Another Edition.

Illustrated with cuts of the Several Kinds of River-Fish, and of the Implements used in Angling, Views of the Principal Scenes described in the Book, and Notes Historical, Critical and Explanatory. With portrait of Cotton, and engraved plates.

The First Edition edited by John Hawkins. 8vo. *Calf.*
London, 1760. **£9 9s**

[166] ——— Another Edition.

With 14 full-page plates, proofs on India Paper and 77 woodcuts.

Post 8vo. *Fine copy in contemporary morocco extra, full gilt back, gilt ornamental borders on sides, g.e.*

London: J. Major, 1823. **£15 15s**

This contains many references to the cooking of fish, together with three plates, "The Hostess," "The Breakfast," and "The Farewell."

MAGGS BROS. LTD. LONDON

[1668.]

[167] **MEIBOMIUS** (Joan. Henricus). **De Cervisiis** potibusque & ebriaminibus extra vinum aliis Commentarius; accedit Adr. Turnebi libellus de Vino.

First Edition. 4to. *Vellum.*

Helmestadii: Johann Heitmuller, 1668. **£2 2s**

A treatise on beer (ale), wine, cider, chocolate, fermented liquors and other drinks. Vicaire, 580.

[1669.]

[168] **SIMPSON** (William). **Hydrologia Chymica:** or, The Chymical Anatomy of the Scarborough, and other Spaws in York-Shire. Wherein are Interspersed, Some Animadversions upon Dr. Wittie's lately Published Treatise of the Scarborough Spaw. Also a Short Description of the Spaws at Malton and Knarsborough, etc.

First Edition. Small 8vo. *Fine copy in original calf.*

London: Printed by W. G. for Richard Chiswel, 1669. **£5 18s**

[1669.]

[169] **BICAIS** (Michel). **La Manière de regler la Santé,** par ce qui nous environne, parce que nous recevons, et par les exercices, ou par la Gymnastique moderne. Le tout appliqué au peuple de France, & pour servir d'exemple quelquefois aux Habitans de la Ville d'Aix.

8vo. *Bound by Capé in full red morocco, gilt back, gilt lines round sides, inside dentelle, g.e.*

Aix: Charles David, 1669. **£14**

Containing chapters on eggs and their nutritive value, fish, fruit (melons, strawberries), asparagus, mushrooms and truffles, wafers, lemonades and sherberts, ices and tobacco.

[1670.]

[170] **SMITH** (Richard). **The Counter-Scuffle.** Whereunto is added The Counter-Rat. Written by R. S.

With remarkable engraving on the title of a drunken feast. Small 4to. *Half roan.*

London: J. C. for Andrew Crook, 1670. **£2 10s**

One or two headlines slightly shaved.

[1670.]

A Slave made Cook to the King of Algiers.

[171] **ROBERTS** (A.). **The Adventures of (Mr. T. S.) an English Merchant,** taken Prisoner by the Turks of Argiers, and carried into the Inland Countries of Africa: With a Description of the Kingdom of Argiers, of all the Towns and Places of Note thereabouts.

12mo. *Old calf.*

London, 1670. **£4 4s**

The writer sailed from London in July, 1648, in the "Sancta Maria." This vessel was captured by pirates, and the author taken prisoner and sold in the slave market at Algiers. He was purchased by the King, and pretending he was a cook, was placed in the king's kitchen, but he served up such extraordinary concoctions that he was put back into the slave market.

MAGGS BROS. LTD. LONDON

[1672.]

[172] **DE VERSTANDIGHE KOCK, of sorghvuldighe Huys Houdster.** Vermeedert met de Nederlandtsche Slacht-Tydt. Hier is noch achter by-ghevoeght de Verstandighe Confitur-Maker.

With a charming woodcut on title showing a kitchen. 4to.

Brussels: Philips Vleugaerr, 1672. **£5 5s**

(See Illustration below.)

[1674.]

[173] [**ROBERT** (le sieur)]. **L'Art de bien traiter.** Ouvrage nouveau, curieux et fort galant, utile à toutes personnes et conditions.

12mo. *Contemporary vellum.*

Paris: Jean Du Puis, 1674. **£8 10s**

First and only edition of an interesting and detailed treatise on the art of serving and preparing meals.

[1675.]

[174] **EPULARIO. Il quale tratta del** modo di cuccinare ogni carne, uccelli, & Pesci d'ogni sorte.

12mo. *Boards.*

Venetia & Bassano: Gio. Antonio Remondini, n.d. (circa 1675). **£3 15s**

This little work deals with meat, poultry and fish, savouries, tarts and sweets.

MAGGS BROS. LTD. LONDON

[1676.]

[175] **L'ESCHOLE parfaite des Officiers de Bouche;** contenant Le Vray Maistre-d'Hotel, Le Grand Escuyer-Tranchant, Le Sommelier Royal, Le Confiturier Royal, Le Cuisinier Royal et le Patissier Royal.

With 40 *illustrations in text.*

Third Edition, corrected and augmented. Small 8vo. *Calf, gilt back.*

Paris: Jean Ribou, 1676. **£6 6s**

The illustrations show how to carve poultry and meat, how to cut apples, oranges, etc. into ornamental shapes. Containing numerous recipes for preparing meat, vegetables, fruit-dishes, confectionery, etc.

Vicaire, 339.

[176] ——— Another Edition. **L'Ecole parfaite des Officiers de Bouche,** qui enseigne les devoirs du Maître d'Hôtel, & du Sommelier; la manière de faire les Confitures séches & liquides; les Liqueurs, les Eaux, les Pommades & les Parfums; la Cuisine, à découper les Viandes & à faire la Pâtisserie.

With 4 *engraved folding plates, showing how the different courses of a meal should be served up, and* 18 *woodcuts in the text, illustrating the carving of all kinds of meat.*

Small 8vo. *Calf, gilt back.*

Paris: par la Compagnie des Libraires associés, 1742. **£2 10s**

With the bookplate of Georges Vicaire and Robert Viel.

Vicaire, 341.

[1676.]

[177] [**WORLIDGE** (J.)]. **Vinetum Britannicum:** or, A Treatise of Cider, and such other Wines and Drinks that are extracted from all manner of Fruits growing in this Kingdom. Together with the Method of Propagating all sorts of Vinous Fruit-trees. And a Description of the new-invented Ingenio or Mill, for the more expeditious and better making of Cider. And also the right Method of making Metheglin and Birch-Wine.

With engraved frontispiece. First Edition. Small 8vo. *Original calf.*

London: J. C. for Tho. Dring, 1676. **£3 3s**

Contains a section on "The Medicinal Vertues of Fruits, and Drinks made of them."

[1678.]

[178] **SANDERSON** (John), **TIMBERLAKE** (Henry), and **SMITH** (Capt. John). **Seer Gedenckwaerdige Voyagien,** door Europa, Asia en America. Nevens een pertinente Beschrijvinge van 't Heylige Landt, en voornamelijck van het Oudt en Nieuw Jerusalem en Tempel Salomons.

Engraved frontispiece and 4 *plates, including a view of the Sultan dining in the Seraglio, with a description of the meal.* Small 4to. *Wrappers.*

Amsterdam, 1678. **£2 2s**

[1680.]

[179] **DARBY** (Charles). **Bacchanalia:** or, A Description of a Drunken Club. A Poem.

First Edition. 16 pp. Folio. *Calf.*

London: for Robert Boulter, 1680. **£2 10s**

MAGGS BROS. LTD. LONDON

[1680.]

[180] **BEER DRINKING. An Extempore Sermon** Preached at the Request of two Scholars (by a Lover of Ale) out of a Hollow Tree.

Broadside. *Printed on one side of a small folio sheet.*

No place or date [c. 1680]. **£1 5s**

A curious and scarce piece commencing:—

"Let me Crave your Attention; for I am a little Man, come at a short Warning, to Preach a brief Sermon, upon a small Subject, to a thin Congregation, in an unworthy Pulpit. And now *Beloved* my Text is Malt."

The text of the broadside consists of acrostics on the word "MALT."

[1680.]

[181] **PETER** (John). **A Treatise of Lewisham . . . Wells in Kent.** Shewing the Time and Manner of their Discovery, the Minerals with which they are Impregnated, the several Diseases Experience hath found them good for; with Directions for the Use of them.

First Edition. 12mo. *Old calf (rebacked).*

London: Thos. James for Sam. Tidmarsh, 1680. **£4 4s**

Detailing the uses of the Lewisham water in the cure of diseases by internal and external application.

[1680.]

[182] **STEFANI** (Bartolomeo). **L'Arte di ben cucinare,** et instruire i men periti in questa lodevole professione. Dove anco s'insegna a far Pasticci, Sapori, Salse, Gelatine, Torte & altro.

12mo. *Boards.*

Bologna: per il Longhi, N.D. (circa 1680). **£6 6s**

Instructions in the culinary art and recipes for tarts, sauces, savouries, etc.

Vicaire, 804.

[1682.]

[183] **MURET. Traité des Festins.**

First Edition. 12mo. *Boards.*

Paris: Guillaume Desprez, 1682. **£1 10s**

A treatise dealing with banquets and of their occasions, with food, drink and entertainment. [Vicaire, 614].

With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

[1682.]

[184] **LA VARENNE. Le Vray Cuisinier françois** enseignant la manière de bien apprester et assaisonner toutes sortes de viandes, grasses et maigres, Légumes et pastisseries en perfection. Augmentée d'un nouveau Confiturier qui apprend à bien faire . . . de Compostes, de Fruits, de Salades, de Dragées, Breuvages, etc.

New Edition. Small 8vo. *Calf, gilt back.*

Paris: Jean Ribou, 1682. **£1 10s**

With the Robert Viel bookplate. [Vicaire, 498].

[185] ——— Another Edition.

Small 8vo. *Old calf.* Lyon: Antoine Molin, 1685. **£1 10s**

With the Robert Viel bookplate.

[186] ——— Another Edition. Augmented by "Le Maître d'Hotel et le Grand Ecuyer-Tranchant."

Engraved frontispiece, folding plate and 24 illustrations in text. Title in red and black.

Small 8vo. *Old calf.* Bruxelles: George de Backer, 1698. **£1 5s**

(See Illustration below.)

La Varenne: Le Vray Cuisinier françois—*continued.*

[187] ——— Another Edition.

With engraved frontispiece and 6 folding plates. Small 8vo. *Old calf.*

Amsterdam: Pierre Mortier, [c. 1700]. **£1 5s**

(See Illustration below.)

[1684.]

[188] **HARTMAN** (G.). **The true preserver and restorer of Health:** being a choice collection of select and experienced remedies . . . together with excellent directions for Cookery, as also for preserving and conserving and making all sorts of Metheglin, Cider, Cherry-Wine, etc. With the description of an ingenious and useful Engine for dressing of Meat and for Distilling the choice cordial water without wood, coals, candles or oyl.

Second Edition, with Additions. *With a woodcut plate.* Small 8vo. *Boards.*

London, 1684. **£3 10s**

[1684.]

[189] **BOYLE** (Robert). **Short Memoirs for the Natural Experimental History of Mineral Waters.** Addressed by way of Letter to a Friend.

First Edition. Small 8vo. *Calf (old style).*

London: for Samuel Smith, 168$^{4}/_{5}$. **£5 15s**

"This is one of Boyle's unfinished 'pieces.' . . . It is of special interest because of the insight it gives into the author's methods of work. The tracts consists mainly of a series of 'Titles' for a proposed extended treatise on the 'Natural History of Mineral Waters,' followed by comments on a few of the titles which he had had time to investigate."—Dr. Fulton.

Bookseller's advertisements at end.

MAGGS BROS. LTD. LONDON

[1685.]

[190] **DUFOUR** (Philippe Sylvestre). **Traitez nouveaux & curieux du Café, du Thé et du Chocolat.**

With engraved frontispiece and three plates showing a Chinese emperor drinking tea, a sultan drinking coffee and an Indian drinking chocolate, with the respective plants.

First Edition. *Title in red and black.* 12mo. *Half calf, gilt back.*

Lyon: Jean Girin and B. Riviere, 1685. **£5 5s**

(See Illustration below.)

The first edition of this book on coffee, tea and chocolate. It is extremely scarce. Vicaire, 293.

[191] ——— Another Edition, with the plates.

Translated into Latin. 12mo. *Vellum.*

Paris: Petrus Muguet, 1685. **£5 5s**

MAGGS BROS. LTD. LONDON

[1691.]

[192] **TRYON** (Thomas). **Wisdom's Dictates:** or, Aphorisms and Rules, Physical, Moral, and Divine; for Preserving the Health of the Body, and the Peace of the Mind. To which is added, a Bill of Fare of seventy five Noble Dishes of Excellent Food, far exceeding those made of Fish or Flesh, which Banquet I present to the Sons of Wisdom, or such as shall decline that depraved Custom of Eating Flesh and Blood.

FIRST EDITION. London: Tho. Salusbury, 1691.

Bound with: **Some Memoirs of the Life of Mr. Tho. Tryon,** Late of London, Merchant. Written by himself.

FIRST EDITION. London: T. Sowle, 1705.

2 vols. in 1. 12mo. *Half calf.* **£3 10s**

Tryon's writings are a curious medley of mystical philosophy and dietetics his objects being as he himself informs us, to " recommend to the world temperance, cleanness, and innocency of living . . . to give his readers Wisdom's bill of fare."

[1692.]

[192a] **AUDIGER. Mémoires d'Audiger, limonadier à Paris, XVIIe siècle,** recueillis par Louis Lacour.

12mo. *Boards, original wrappers preserved.*

Paris, 1869. **8s 6d**

One of 440 copies.
Consisting of extracts from " La Maison réglée " of Audiger, printed in 1692.
With the Robert Viel bookplate.

[1693.]

[193] [**AMES** (Richard)]. **The Bacchanalian Sessions:** or, The Contention of Liquors: With a Farewel to Wine. By the Author of the Search after Claret, etc. To which is added, A Satyrical Poem on one who had injur'd his Memory. By a Friend. [In verse.]

FIRST EDITION. 4to. *Half morocco.*

London: for E. Hawkins, 1693. **£3 10s**

[194] ——— **Fatal Friendship:** or, The Drunkards Misery: being a Satyr against Hard Drinking. [In verse.]

FIRST EDITION. Small 4to. *Half morocco.*

London: for Randal Taylor, 1693. **£3 3s**

With Dedicatory Epistle, " To all Gentlemen, and Others; more particularly, To the Sworn Friends of the Bottle." With leaf of Advertisement at end.

[1693.]

[195] **EVELYN** (John). **The Compleat Gard'ner:** or, Directions for Cultivating and Right Ordering of Fruit-Gardens and Kitchen-Gardens; with Divers Reflections on several Parts of Husbandry. In Six Books. By the Famous Monsr. De La Quintinye. To which is added His Treatise of Orange-Trees, with the Raising of Melons, omitted in the French Editions.

With engraved portrait of Quintinye, numerous plates and vignettes.

FIRST EDITION. Folio. *Fine copy in original calf.*

London: for Matthew Gillyflower and James Partridge, 1693. **£6 15s**

MAGGS BROS. LTD. LONDON

[1693.]

[196] **LOUIS XIV** (King of France). **Edit du Roy** portant que nul ne poura tenir **Hôtellerie, Auberge,** chambre garnie &c. sans prendre des Lettres de permission. Donné à Versailles au mois de Mars 1693. Verifié en Parlement le 18 May suivant.

4to. 4 pp. *Unbound.*

Metz: J. and B. Antoine, 1693. **£2 10s**

Edict ordering that all hotels, inns, taverns, furnished lodgings, etc. should be licensed. Louis XIV restitutes a former edict, made by Henri IV in 1577.

[1695.]

[197] **THE TRUE WAY of Preserving and Candying,** and Making Several Sorts of Sweet Meats, according to the Best and Truest Manner. Made Publick for the Benefit of all English Ladies and Gentlewomen; especially for my Scholars.

8vo. *Old calf, gilt (repaired).*

London: for the Author, 1695. **£5 5s**

[1696.]

PRESENTATION COPY OF COCKBURN'S FAMOUS BOOK ON SCURVY.

[198] [**COCKBURN** (William)]. **An Account** of the Nature, Causes, Symptoms and Cure of the Distempers that are incident to Seafaring People. **With Observations on the Diet of the Sea-men in his Majesty's Navy.** Illustrated with some Remarkable Instances of the Sicknesses of the Fleet during the last Summer, historically related.

FIRST EDITION. Small 8vo. *Fine copy in original calf.*

London: for Hugh Newman, 1696. **£10 10s**

Presentation copy from the Author, inscribed:—

"This is presented to Charles Sergison Esq; Clark
of the Acts of His Majestie's Navy, by
W. Cockburn."

MAGGS BROS. LTD. LONDON

[1698.]

[199] **ARTICLES, Statuts, Ordonnances et Reglemens des jurez, anciens bacheliers & maistres queux, cuisiniers,** porte-chappes & traiteurs de la ville, fauxbourgs, banlieuë, prévosté & vicomté de Paris.

20 pp. 8vo. *Unbound.*

Paris: Antoine Fournot, 1698. **£10 10s**

The Rules and Statutes of the guild of "restaurateurs," cooks, and eating-house keepers of Paris and the suburbs. These Regulations state that head-cooks can establish themselves wherever they like, by registration of their profession. Nobody can become head-cook without an apprenticeship of three years, to be proved by an indenture, an attestation of Catholic faith, and evidence of trustworthiness and good manners. Cooks are only allowed to employ a second apprentice when the first one is working in his third year. Widows may continue the trade of their late husbands. Only those cooks who made their masterpieces in a meat or fish-dish are allowed to cook for feasts and banquets, or to put out signboards, or to be the proprietors of restaurants, etc. Sons of head-cooks are exempted from the making of a masterpiece on the assumption that they have been trained by their fathers, etc., etc.

ARTICLES
STATUTS,
ORDONNANCES
ET REGLEMENS
DES JUREZ, ANCIENS, BACHELIERS,
& Maiſtres Queux, Cuiſiniers, Porte-Chappes
& Traiteurs de la Ville, Fauxbourgs, Banlieuë,
Prevoſté & Vicomté de Paris.

Confirmez par Lettres Patentes de Sa Majeſté, du mois d'Aouſt 1663. & regiſtrez au Parlement le 29. Janvier 1664.

A PARIS,
Chez ANTOINE FOURNOT, Imprimeur ordinaire du Roy, demeurant ſur le Pont Saint Michel, à l'Ecreviſſe.

M. DC. XCVIII.

[1698.]

[200] **TRAITE DE CONFITURE, ou le nouveau & parfait Confiturier** . . . avec l'instruction & devoirs des Chefs D'Office de Fruiterie & de Sommelerie.

Title in red and black. 12mo. *Wrappers.*

Amsterdam: Pierre Mortier, [1698]. **£1 10s**

Very scarce treatise on the preparation of Confectionery, syrups, fruit-jellies, dragées, biscuits, sugar plums, macaroons, marzipan, lemonade and other drinks.

Vicaire, 839.

[1700.]

Ice-Cream Making.

[201] **L'ART de faire les Glaces.**

Original manuscript of 84 pp. 4to. *Calf.*

Circa 1700. **£10 10s**

A manuscript on ice-cream making. The first paragraphs describe the refining and pearling of sugar, then follow the freezing-process and recipes for all sorts of ices: cherry, orange and apricot ices, violet, rose, chocolate, coffee, caramel ices, etc.; and finally recipes for soufflé-dishes.

With the Georges Vicaire and Robert Viel bookplates.

[1700.]

[202] **LINAND** (Barthélemy). **L'abstinence** de la viande rendue aisée ou moins difficile à pratiquer, ou Regime de vie avec lequel on peut prévenir ou rendre moins grandes les incommoditez qui surviennent à ceux qui font maigre, par le ménagement des tempéramens, le choix et le bon usage des alimens maigres simplement aprêtez, etc.

Small 8vo. *Calf, gilt back.*

Paris: Pierre Bienfait, 1700. **£2 2s**

This book treats of abstinence from meat, and of the fish, vegetables and fruit suitable for taking its place.

[Vicaire, 524].

With the Robert Viel bookplate.

[1702.]

[203] **ACCOUNTS in French for provisions purchased in Beaucaire in 1702-1783.**

A series of 9 original manuscripts. **£2 10s**

Purchases with costs—gingerbread, almond-cakes, chocolate, coffee, mustard, anchovy, etc. The first account is made out for the Marquis de Venasque, the others for Mr. Olivier.

MAGGS BROS. LTD. LONDON

[1706.]

HOUSEHOLD ACCOUNTS OF LOUIS XIV.

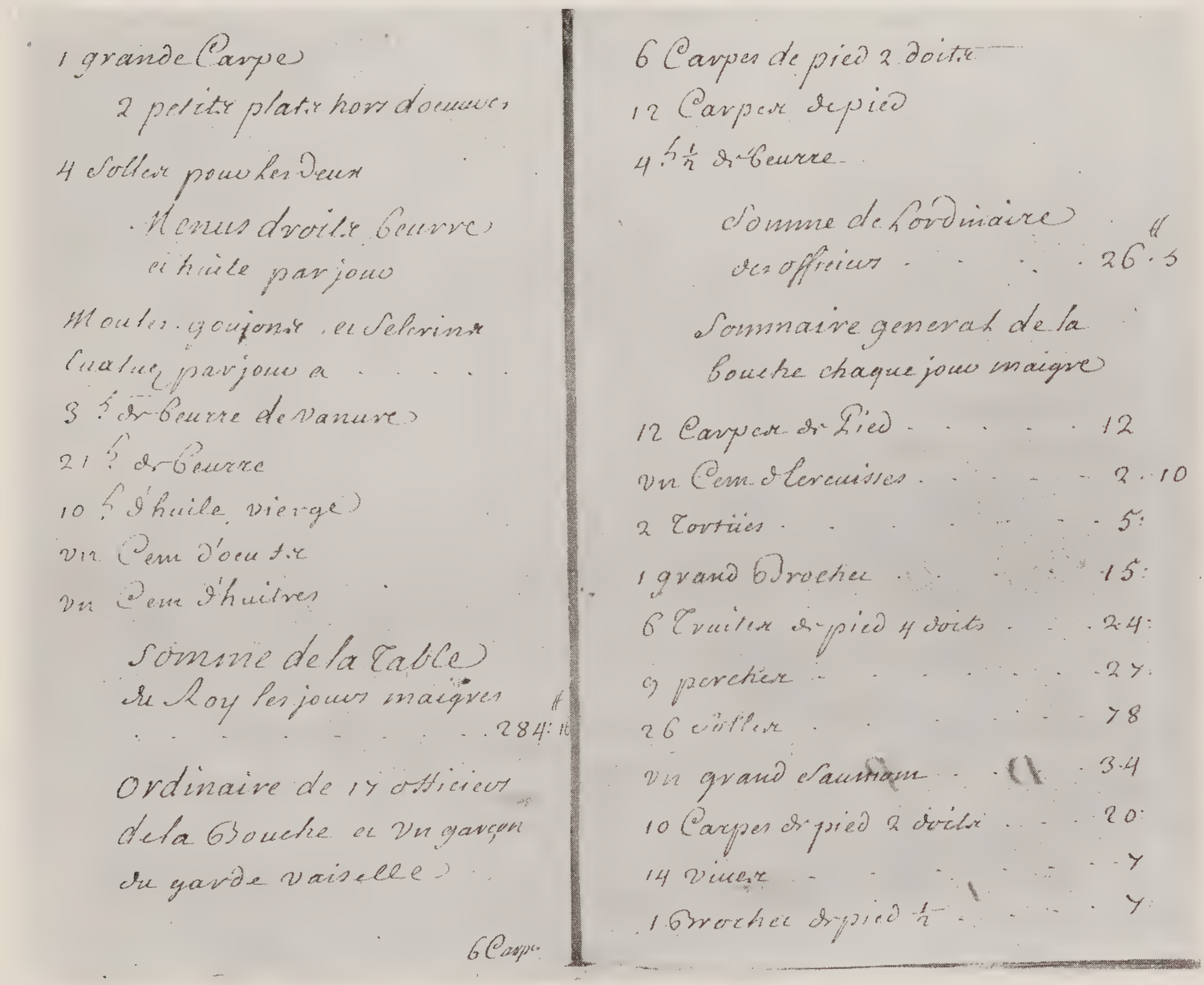
[204] **LOUIS XIV** (King of France). **Etat et Menu general** de la Dépense ordinaire de la chambre aux deniers du Roy. Année 1706.

The original manuscript Household Book, 320 pp.

Small 4to. *Contemporary calf, gilt back.* **£52 10s**

(SEE ILLUSTRATION BELOW.)

The household expenses of Louis XIV for 1706, giving a list of the persons entitled to sit at the various tables during the year 1706, particulars of the bread, wine, meat and other food provided, and the menu on different occasions; also the amount of coal and wax needed. Including also the household expenses of the Dauphin.



1 grande Carpe
2 petits plats hors d'oeuvres
4 Soller pour les deux
Menus droits Beurre
et huile par jour
Moutons, goujons, et Selerins
Quatre par jour a . . . . .
3 ℔ de Beurre de Vanure
21 ℔ de Beurre
10 ℔ d'huile vierge
vn Cem d'oeufs
vn Cem d'huitres
Somme de la Table
du Roy les jours maigres
. . . . . 284: 11
Ordinaire de 17 officiers
de la Bouche et vn garçon
du garde vaisselle
6 Carpes
6 Carpes de pied 2 doits
12 Carpes de pied
4 ℔ ½ de Beurre
Somme de l'ordinaire
des officiers 26 5
Sommaire general de la
bouche chaque jour maigre
12 Carpes de Pied 12
vn Cem d'Ecrevisses 2 10
2 Tortues 5:
1 grand Brochet 15:
6 Truites de pied 4 doits . . . 24:
9 perches 27:
26 soller 78
vn grand saumon 34
10 Carpes de pied 2 doits . . . 20:
14 Viuers 7
1 Brochet de pied ½ 7:

[1708.]

[205] **WAINEWRIGHT** (Jer.). **A Mechanical Account of the Non-Naturals:** Being a brief explication of the changes made in Humane Bodies, by Air, Diet, etc.
Second Edition, revis'd. 8vo. *Original calf.*
London: J. B. for Ralph Smith, 1708. **10s 6d**

[1710.]

[206] **ANDRY** (Nicolas). **Le Regime du Caresme** considéré par rapport à la nature du corps, et des alimens. . . .
First Edition. 8vo. *Calf.* Paris, 1710. **£1 16s**
This book is an answer to Ph. Hecquet's "Traité des dispenses de Carême," published in 1709, and is devoted to the question of abstinence from meat in favour of a diet of vegetables, roots, fruit and fish. [Vicaire, 24].
With the Robert Viel bookpate.

[1713.]

[207] ——— **Traité des Alimens de Caresme** où l'on explique les différentes qualitez des **légumes, des herbages, des racines, des fruits.** . . .
First Edition. 2 vols. Small 8vo. *Red levant morocco, inside dentelle, g.e.*
Paris: Jean-Battiste Coignard, 1713. **£10 10s**
Vicaire, 24.

[1714.]

[208] **LE MENAGE des champs et de la ville ou le nouveau Cuisinier françois.**
With 5 engraved folding plates. Small 8vo. *Calf, gilt back.*
Paris: Damier Beugnié, 1714. **£2 2s**
On the various ways of making bread, pastry, biscuits, cakes; the cooking of meat and game pies; the preparation of wines, liqueurs, coffee, etc.

[209] ——— Another Edition. Without plates.
Small 8vo. *Contemporary calf.*
Paris: Christ. David, 1739. **15s**

[1715.]

[210] **LA MISERE des garçons Boulangers** de la ville et faubourgs de Paris.
4 pp. Small 8vo. *Half calf.*
Troyes: Veuve Garnier, [1715]. **£2 10s**
This pamphlet consists of 188 verses in which a baker's apprentice tells of the miseries of his profession, and complains of the demands of customers.
With the Robert Viel bookplate.

[1716-83.]

[211] **ACCOUNTS of an Eating-house Keeper.**
5 original documents. Folio.
Avignon, 1716-1783. **£3 3s**
Curious documents on the prices of food in Avignon in the XVIIIth century. The first four accounts are made out to the Judge Olivier and his relations, the last and longest to the Countess de Séguin.

[1718.]

[212] **LA VARENNE. L'Ecole des ragousts** ou le chef-l'oeuvre du cuisinier, du patissier et du confiturier.
12mo. Original calf. Paris, 1718. **£2 2s**

MAGGS BROS. LTD. LONDON

[1721.]

HOUSEHOLD ACCOUNT OF LOUIS XV FOR 1721.

[213] **LOUIS XV** (King of France). **L'Etat de la maison du Roy de 1721.**

The original manuscript of 239 pp. 4to. *Contemporary calf, gilt back.* 1721. **£52 10s**

The Household Book of King Louis XV of France for the year 1721. It gives a detailed account of the quantity of meat, poultry, fish and wine, the menus for the first and second table of the Duc de Bourbon, for the table of the Chamberlain, for the chaplains. Also the amount of food on days of abstinence, the confectionery on ordinary days and on days of abstinence, the expenses for candles, yellow wax, candlesticks and torches during the king's stay at the Tuilleries, and the expenses for parties and various Feast-days.

22:

Sommaire de l'ord.re du Roy

52 # de boeuf	20 cc	16
26 # de Veau	10	8
18 # de mouton	7	4
1 Chapon Vieil	3	0
2 Chapons gras	6	0
6 poulardes	12	0
2 Chapons paillés	4	0
12 gibiers	24	0
4 ris de Veau	3	0
4 # de Lard graisse en findous	3	0
une demie livre de Cresson	4	0
19 pn d'oeufs	1	0
10 # de Lard a Piquer	7	10

Somme du sommaire de l'ordinaire du Roy 105 cc 18 s

[1723-43.]

[214] **PICART** (B.). **Scènes de la Vie Juive.** Dessinés d'après nature par Bernard Picart, 1663-1733.

16 *heliogravure reproductions of engravings in the "Cérémonies Religieuses," Amsterdam,* 1723-43.

Folio. *Preserved in the original cloth covers.*

Paris, 1884. **£1 5s**

The plates depict the most important events in Jewish life. Scenes connected with a meal, a reproduction of the Seder, the evening of Pass-over, the family united round a table, in front of each member a glass of wine and a piece of unleavened bread, in the middle of the table the Seder-dish, with an egg, horse-radish, parsley and a lamb's bone.

Another plate illustrates the feast of Tabernacles. The family and friends enjoy a meal in the richly decorated tabernacle.

[1724.]

[215] **SACHSSTADTER** (Christian). **Neu herausgegebenes Koch-Buch.**

Title in red and black with a woodcut of a cook carrying a decorated pie, woodcut frontispiece of a cook with a spoon and a pan in his hands. Small 8vo. *Calf.*

St. Annaberg: Aug. Valentin Fries, 1724. **£3 3s**

Dealing mainly with the preparation of fish, shell-fish and frogs; there are also recipes for meat and poultry, tarts and fruit.

[1725.]

[216] **ROUSE** (Lewis). **Tunbridge Wells:** or, A Directory for the Drinking of those Waters. . . . To which are annexed, Two Tracts, viz.: I. Mr. Boyle's Observations upon Tunbridge and other Mineral-Waters. II. A Physico-Mechanical Dissertation upon Water.

First Edition. 8vo. *Unbound.*

London: for J. Roberts, 1725. **15s**

[1725.]

[217] **SHORT** (Thomas). **A Rational Discourse of the Inward Uses of Water.** Shewing its Nature, Choice, and Agreeableness to the Blood; its Operation on the Solids and Fluids, etc.

First Edition. 8vo. *Unbound.*

London: for Samuel Chandler, 1725. **£1 5s**

[1727.]

[218] **A GUIDE TO GENTLEMEN, Farmers and House-Keepers, for Brewing the finest Malt-Liquors** . . . also directions for the right managing all brewing utensils. By a Country Gentleman.

Fifth Edition. 32 pp. Small 8vo. *Unbound.*

Dublin, 1727. **15s**

Supplemented by "Receipts for Physical-Ales" (pp. 20-32).

[1727.]

[219] [**MASSIALLOT** (Fr.)]. **Nouvelle Instruction pour les Confitures,** les Liqueurs et les Fruits.

New Edition, augmented and corrected, *with 2 engraved folding plates.*

Small 8vo. *Contemporary calf, gilt back, damaged.*

Paris: Claude Prudhomme, 1727. **£1 5s**

On preserving fruit, making of jams, sweetmeats, essences, and on flowers for each month of the year.

[220] ——— Another Edition.

4 *engraved plates.*

Paris, 1776. **£1 5s**

Vicaire, 455.

MAGGS BROS. LTD. LONDON

[**Massiallot** (Fr.)]—*continued.*

[221] ——— **Allerneueste Anweisung zum Kochen,** wie man nach der jetztigen Frantzösischen Manier alle Arten von Essen, so wohl auf Königlicher und anderer Hoher Personen, als auch auf burgerlichen Tafeln auf das kräftigste und schmackhafteste so wohl an Fleisch, als Fast-Tagen zubereiten kan.

Second Edition. Translated from the French (*le Nouveau Cuisinier Royal & Bourgeois*). *With engraved frontispiece depicting a kitchen with a cook turning a spit.*

Thick 8vo. *Calf.* Breslau, 1747. **£3 3s**

[1729.]

[222] **DANCKWERTH** (Christian Heinrich). **Wohleingerichtetes Koch-Buch.** 8vo. *Calf.*

Hanover: Nicolaus Förster, 1729. **£2 10s**

Containing numerous recipes, the art of preserving and confectionery.

[1730.]

[223] **NEU VERMEHRT nützliches Trenchier-Buch.** . . . . Deme beygefüget etziche Reden, Brieffe und Reime . . . . samt einer Beschreibung des edlen Weydwercks.

With nine engraved plates illustrating the art of carving, and the instruments. Engraving on title. Title in red and black. 148 pp. Small 8vo. *Boards.*

Kunstburg, N.D. (about 1730). **£3 15s**

Containing the method of carving all kinds of meat, poultry, game, and the peeling of fruit.

[1732.]

[224] **CARTER** (Charles). **The compleat City and Country Cook:** or, Accomplished House-wife.

First Edition. *With 49 large copper-plates illustrating the regular arrangement of the various dishes on the table from one to four or five courses, also Bills of Fare according to the several seasons for every month of the year. Likewise the Horseshoe table for ladies at Windsor, the Lord Mayor's Table and other Hall Dinners in the City of London, with a Fish Table, etc.* 8vo. *Calf.*

London: A. Bettesworth and C. Hitch, 1732. **£3 3s**

[1732.]

[225] **EGER** (Susanna). **Leipziger Koch-Buch.** . . . Dem beygefüget XXX curieuse Tisch-Fragen . . . für Gesunde als Kranke wie auch Tisch-und Speise Lexikon.

With an engraved frontispiece and 2 plates illustrating various dishes. 8vo. *Calf.*

Leipzig: Jacob Schuster, 1732. **£3 3s**

A cookery book containing recipes for soup, fish, meat salads, sauces, vegetables, tarts, confectionery and fruit, also on the preservation of fruit, pickles, the smoking of meat, and some questions and answers regarding the appetite, meals, seasons and health.

[1732.]

Coffee Growing in Arabia.

[226] **LA ROQUE** (Jean de). **A Voyage to Arabia Foelix through the Eastern Ocean and the Streights of the Red-Sea,** being the First made by the French in the Years 1708-10. Together with a Particular Account of a Journey from Mocha to Mowahib, the Court of the King of Yaman, . . . also a Narrative concerning the Tree and Fruit of Coffee. . . .

With two engraved folding plates of the coffee plant. 8vo. *Original calf.*

London: E. Symon, 1732. **£1 15s**

The treatise on Coffee occupies pages 288-372.

MAGGS BROS. LTD. LONDON

[1737.]

HOUSEHOLD ACCOUNTS OF LOUIS XV.

[227] **LOUIS XV** (King of France). **L'Etat et menu general de la maison du Roy.** Année, 1737.

The original manuscript Household Book, 286 pp.

4to. *Contemporary calf, gilt back.* **£52 10s**

(SEE ILLUSTRATION OPPOSITE.)

The household expenses of Louis XV for the year 1737. The greater part of the MS. consists of the Menus, with full details of the food and its cost, when the King dines with the Queen, when he dines with the Duc de Bourbon, when he is hunting, on days of abstinence, also menus of the food provided at the table of the Chamberlain, the Maître d'hôtel, etc.

A dinner menu is shown below.

"Menu de la table du Roy de 2 grands plats, 2 assiettes, 5 services et les hors d'oeuvres quand sa majesté mangera à sa grande table.

Diner.

2 grands potages.		
2 chapons vieils pour potage de santé	7. 10	17. 10
4 perdrix au choux	10	
2 moyens potages.		
6 pigeonneaux de volière pour bisq[r].	5	
4 petits potages hors d'oeuvres.		
1 chapon haché	2. 10	10
1 perdrix aux lentilles	2. 10	
3 poullets farcies	2. 10	
1 chapon pour potage au blanc	2. 10	
Entrées.		
1 quartier de veau et un pièce autour pezam	10	20
12 pigeons de voliere pour tourtes	10	
2 moyennes entrées.		
6 poullets fricassés	5	10
2 perdrix en hachis	5	
6 petites entrées hors d'oeuvres.		
6 perdrix aujus	7. 10	45
6 tourtes à la braise	7. 10	
2 dindons grillez	7. 10	
3 poullets gras aux truffes	7. 10	
4 perdrix	10	
2 poullardes dépecées aux truffes	5	
Rost 2 grands plats.		
2 chapons gras	7. 10	35
9 poullets	7. 10	
9 pigeons de volière	7. 10	
2 husodeaux	2. 10	
4 tourtes	5	
2 petits plats de rost hors d'oeuvre.		
1 chaponneau	2. 10	25
de l'autreport	2. 10	
2 becasses	5	
2 sarcelles	5	
5 perdrix	12. 10	

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30.

Menu pour le dinner ou souper du Roy lorsque sa Majesté ordonnera de la servir chez la Reine

Le Bouillon de lord.re au Roy ..... 9. 15.

2 potages

La Barbara une poullarde dessus ..... 12. 5.
Lotte a la d.e Simonne ..... 15. 5. } .. 27. 10

3 Entrees

1 q.re de veau de 24. et 4. de lard. 16
1 poupeton de pigeons 12. 6
4 perdrix en salmy ..... 10 } .. 38. 6.

3 plats de Rost

suivant la saison

2 leureaux 10
3 perdreaux 7. 10
2 poullardes ..... 5. } .... 22. 10.

3 plats d'entremets

suivant la saison et sur les fourrinteurs des Cuyseres

Viande des Bouillons

2 C.e de grosse viande ..... 13.

(See Item No. 227.)

[1738.]

[228] **LEBAS** (J.). **Festin joyeux ou la Cuisine en Musique**, en vers libres.

First Edition. 2 vols. in 1. 8vo. *Calf, gilt lines round sides, fleurons in corners, gilt back, inside dentelles.*

Paris: Lesclapart Père & Lesclapart Fils, 1738. **£3 10s**

This little item has an engraved folding plate illustrating the arrangement of dishes on the table.

[1739.]

[229] **BATH WATERS. An Act** for establishing and well governing an Hospital or Infirmary in the City of Bath.

12mo. *Unbound.*

London: John Baskett, 1739. **5s**

Some marginal notes cut into.

[1739.]

[230] **COCCEIUS. Das neueste wohl-eingerichtete Koch-Buch**. . . . Ein nützliches Trenchir-Büchlein wie auch Specification eines Küchen-Inventarii.

With engraved frontispiece. Title in red and black. 8vo. *Calf.*

Frankfurt & Leipzig: Johann Jacob Beumelburg, 1739. **£3 10s**

(See Illustration opposite.)

Giving numerous recipes for soups, pies, meat, fish, sauces, salads, preserved fruit, juices, beer, vinegar, with some menus for weddings, menus for every day of the week, and a treatise on carving.

[1742.]

[231] **LA CHAPELLE** (Vincent). **Le Cuisinier Moderne,** qui apprend à donner toutes sortes de repas en gras & en maigre, *etc.*

Second Edition. 5 *vols. of text and* 1 *vol. of engravings showing a variety of silver plate, the arrangement of dishes on the table, and giving numerous menus.*

Together 6 vols. 8vo. *Half calf, gilt back, t.e.g.*

The Hague, printed for the Author, 1742. **£12 12s**

Vincent La Chapelle was Chef to the Prince of Orange and Nassau, to whom he dedicated this work.

With the Robert Viel bookplate.

[c. 1742.]

[232] **COCCHI** (Ant.). **Le Régime Pythagoricien.**

74 pp. (Title-page missing). Small 8vo.

N.P., N.D. **10s**

A small pamphlet advising abstinence from all sorts of meat and recommending vegetarian diet.

Bound with it is "Discours sur l'Histoire naturelle," 33 pp., by the same author, and "Description du Corps humain" by Pontonoo.

With the Robert Viel bookplate.

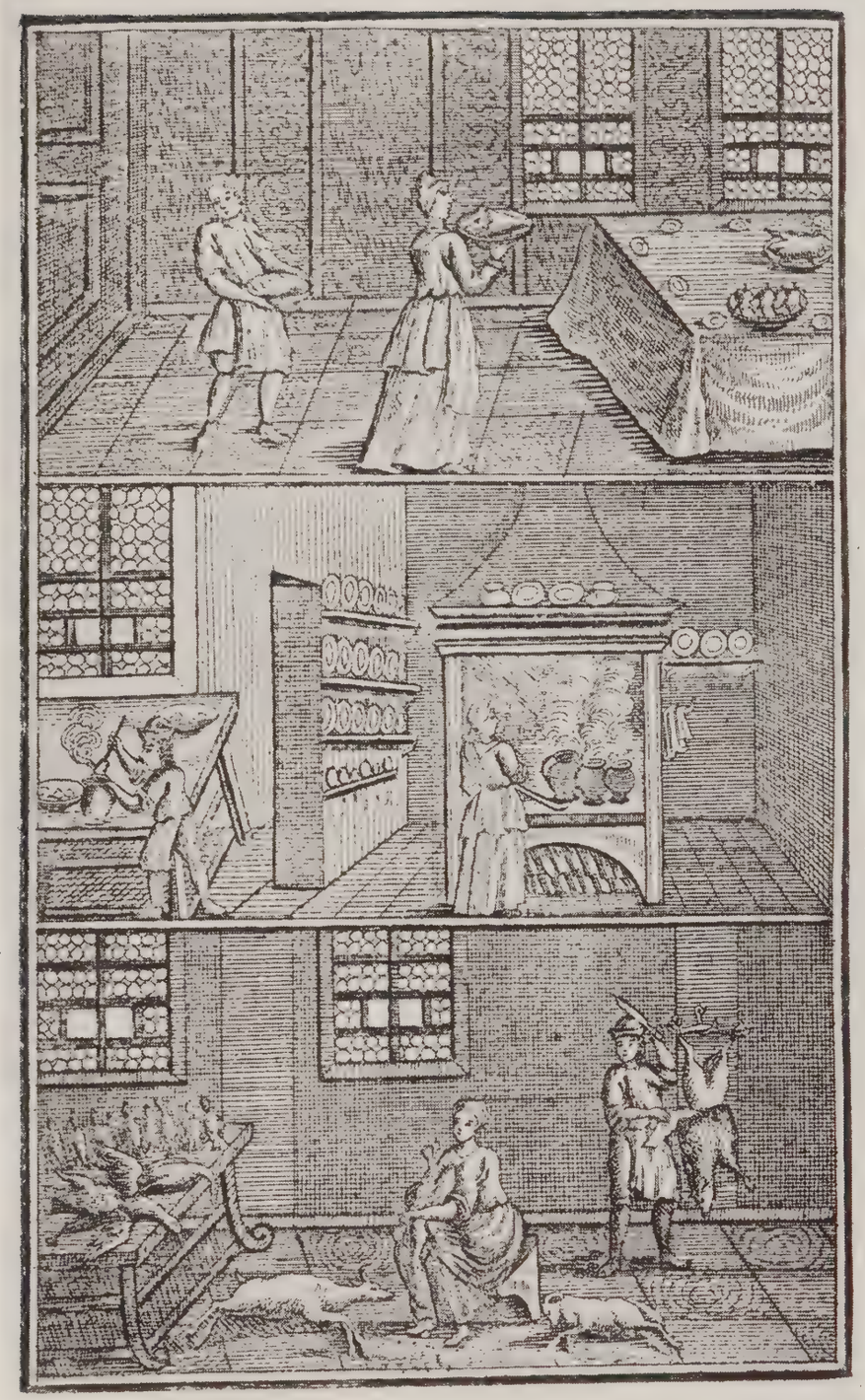
[1745.]

[233] **LEMERY** (Louis). **A Treatise of all Sorts of Foods,** both Animal and Vegetable: also of Drinkables: Giving an Account how to chuse the best Sort of all Kinds.

8vo. *Original calf (rebacked).*

London: T. Osborne, 1745. **£1 5s**

MAGGS BROS. LTD. LONDON



(See Item No. 230.)

[1745.]

[234] **GEDOYEN** (Abbé). **Oeuvres diverses.**
Small 8vo. *Sprinkled calf, gilt back.*
Paris: de Bure l'aîné, 1745. **£1 1s**
Including "Des Plaisirs de la Table chez les Grecs." 83 pp.
With the Robert Viel bookplate.

[1746.]

[235] [**KITTELBY** (Mary)]. **A Collection** of above Three Hundred Receipts in Cookery, Physick and Surgery; for the use of all good wives, tender mothers and careful nurses by several hands. To which is added a second part containing a great number of excellent receipts for preserving and conserving of sweet-meats, etc.
Sixth Edition. 8vo. *Calf.* London: Mary Kettilby, 1746. **£1 10s**

"The authoress recommends her book to the clergy, especially to those whose Parishes are remote from other help, and her recipes, with the exception of three for snail water, seem admirably fitted for domestic use."

[1747.]

[236] **BERTOLI** (Lodovico). **Le Vigne ed il Vino di Borgogna in Friuli.**
First Edition. 87 pp. 8vo. *Boards.*
Venezia: Gio. Battista Recurti, 1747. **£2 2s**
Vicaire, 91.

[1747.]

[237] **LE CUISINIER GASCON. Nouvelle edition,** à laquelle on a joint la Lettre du Patissier Anglois.
Small 8vo. *Boards, gilt back.*
Amsterdam (Paris), 1747. **£5 5s**
This little cookery treatise contains some recipes marked by picturesque names such as *"les Beignets bachiques," "le Hachis d'oeufs sans malice,"* etc. [Vicaire, 234].

[1748.]

[238] **HARRISON** (Mrs. Sarah). **The House-keeper's Pocket-Book:** and Compleat Family Cook. Containing above seven hundred curious and uncommon receipts, in Cookery, Pastry, Preserving, Pickling, Candying, Collaring, etc.
Small 8vo. *Original calf (rebacked).*
London: for R. Ware, 1748. **£1 10s**

[1749.]

[239] **WARDER** (Joseph). **The True Amazons'** or, The Monarchy of Bees. . . . Also how to make the English Wine or Mead, equal, if not superior, to the best of other Wines.
Engraved portrait. Eighth Edition. 12mo. *Unbound.*
London: for T. Longman, 1749. **10s 6d**

[1749.]

[240] [**LA MARTINIERE** (Bruzen de)]. **L'Art de conserver sa Santé,** composé par l'Ecole de Salerne.
8vo. *Calf.* Paris, 1749. **15s**
Vicaire, 45. With the Robert Viel bookplate.

[1760.]

[241] ——— **L'Art de conserver sa santé** par l'école de Salerne.
8vo. *Calf, gilt back.*
Paris: par la Compagnie des Libraires, 1760. **16s**
With the bookplate of the Bibliothèque de Rosny (Duchesse de Berry) and the Robert Viel bookplate. [Vicaire, 45].

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[1749.]

[242] [**MENON.**] **La Science du Maître d'Hôtel cuisinier,** avec des observations sur la connoissance & proprietés des Alimens.

8vo. *Old calf.* Paris, 1749. **£1 1s**

With a dissertation on "La Cuisine Moderne," attributed to Et. de Foncemagne. [Vicaire 590]. With the Robert Viel bookplate.

[1750.]

[243] [**MENON.**] **La Science du Maître d'Hôtel, Confiseur** à l'usage des officiers, avec des observations sur la connoissance & les propriétés des Fruits.

With 5 engraved folding plates, illustrating table decoration. 8vo. *Old calf, gilt back.*

Paris: Paulus-du-Mesnil, 1750. **£2 10s**

This work is the continuation of the "Maître d'Hôtel Cuisinier." [Vicaire, 590].

[1753.]

[244] [**MENON.**] **La Cuisinière Bourgeoise,** suivie de l'Office. . . . Contenant la manière de disséquer, connoître & servir toutes sortes de viandes.

8vo. *Calf, gilt back.*

Bruxelles: François Foppens, 1753. **£1 1s**

A new edition of this frequently reprinted book, augmented by some recipes for the preparation of liquors.

[245] ——— Another Edition. 8vo. *Old calf (worn).* Amsterdam, 1756. **£1 10s**

[246] ——— Another Edition. 8vo. *Old calf.* Bruxelles, 1761. **£1 10s**

[247] ——— Another Edition. 8vo. *Old calf.* Bruxelles, 1771. **£1 10s**
With the Robert Viel bookplate.

[248] ——— Another Edition. 8vo. *Old calf.* Bruxelles, 1774. **£1 10s**

[249] ——— Another Edition. 8vo. *Old calf (worn).* Paris, 1775. **£1 10s**
With the Robert Viel bookplate.

[250] ——— Another Edition. 8vo. *Old calf.* Bruxelles, 1781. **£1 10s**

[251] ——— Another Edition. 8vo. *Old half morocco.* Neuchatel, 1785. **£1 10s**

[252] ——— Another Edition. 8vo. *Old calf (worn).* Paris, 1788. **£1 10s**

[253] ——— Another Edition. 2 vols. 8vo. *Old wrappers, uncut.* Bruxelles, 1790. **£1 10s**

[1750.]

[254] **AMY. Nouvelles Fontaines domestiques.**

Small 8vo. *Calf, gilt back.*

Paris: J. B. Coignard, A. Boudet, 1750. **£3 3s**

An interesting item on the filtration of water.
The dedication copy to the Marquis de Bauffremont, with his Ex Libris inside cover.

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[1752.]

[255] **AMY. Extrait du livre intitulé Nouvelles Fontaines Domestiques** . . . ou description des Vaisseaux nécessaires dans les cuisines. . . . .

12mo. *Tree-calf, gilt back.*

Paris: J. B. Coignard & A. Boudet, 1752. **£1 10s**

[1754.]

[256] **AMY. Suite du livre intitulé Nouvelles Fontaines Filtrantes** . . . ornée de nouvelles figures expliquées par lettres indicatives, avec trois dissertations.

With 9 coloured plates. 8vo. *Calf, gilt back.*

Paris: Antoine Boudet, 1754. **£6 6s**

"On the working of nature in the corruption, stench, insipidity and bad taste of stagnant water, on filters, and illnesses caused through verdigris in fountains and on copper-instruments used by chemists and cooks and by those who sell food, drinks and drugs."

[1750.]

[257] [**BRIAND.**] **Dictionnaire des Alimens, Vins et Liqueurs,** leurs qualités, leurs effets . . . avec la manière de les apprêter ancienne et moderne.

3 vols. Small 8vo. *Calf, gilt back.*

Paris: Gissey et Bordelet, 1750. **£1 10s**

Vicaire, 276.

With the Robert Viel bookplate.

[1751.]

[259] **GILLIERS. Le Cannameliste Français,** ou nouvelle instruction pour ceux qui desirent d'apprendre l'office, rédigé en forme de dictionnaire.

With engraved frontispiece-title and 13 folding-plates.

Royal 8vo. *Old calf, gilt back.*

Nancy: l'Imprimerie d'Abel-Denis Cusson, 1751. **£7 10s**

(See Illustration opposite.)

This work is greatly esteemed, not only by those interested in the culinary art, but also by artists and jewellers, for the plates, designed by Dupuis, engraved by Lotha, illustrating drinking-cups, stem-glasses for serving fruit, silver coffee-pots, etc. The book describes also the art of serving and contains numerous recipes.

"The word *Cannameliste* derives from *Cannamelle*, word by which the Ancients described *canne à sucre* which was similar in taste to honey, *canna et mel.*" (Vicaire, 405).

[260] ——— Second Edition. 4to. *Contemporary calf.*

Nancy, Jean-Baptiste-Hyacinthe Leclerc, 1768. **£4 4s**

MAGGS BROS. LTD. LONDON

(See Item No. 259.)

[1755.]

[261] **LEMERY** (Louis). **Traité des Alimens,** où l'on trouve la différence, & le choix, qu'on doit faire; les bons, & les mauvais effets, qu'ils peuvent produire; leurs principes; les circonstances où ils conviennent.

Troisième Edition, revue et augmentée par l'auteur et J. J. Bruhier.
2 vols. Small 8vo. *Sprinkled calf, gilt back.*
Paris: chez Durand, 1755. **£1 10s**
Vicaire, 513.
With the Georges Vicaire and Robert Viel bookplates.

[1755.]

[262] **LOOFFT** (Marcus). **Nieder-Sächsisches Koch-Buch** oder sieben hundert und zehn Anweisungs-Regeln . . . nebst 52 Regeln von denen nöthigsten Confituren.

Second Edition. 8vo. *Old calf (damaged).*
Altona u. Flensburg, 1755. **£2 12s 6d**
Cookery book of Lower Saxony, containing 710 recipes.

[1755.]

THE MAKING OF LIQUEURS.

[263] [**PONCELET** (le P. Polycarpe)]. **Chimie du Gout** et de l'Odorat ou Principes pour composer facilement & à peu de frais, les Liqueurs à boire, & les Eaux de senteurs.

FIRST EDITION. *With engraved frontispiece and 6 plates.* 8vo. *Calf, gilt back.*
Paris: Imprimerie de P. G. Le Mercier, 1755. **£2 2s**
This work is preceded by a treatise on the salubrity of liqueurs and the harmony of flavours.
Vicaire, 171.

[264] ——— Second Edition. *With plates.* 2 vols. in 1. 8vo. *Old calf.*
Paris: chez Pissot, 1774. **£1 10s**
With the Georges Vicaire and Robert Viel bookplates.

[265] ——— Another Edition. *With plates.* In 2 vols. 8vo. *Wrappers, uncut.* Paris: Delalain, An VIII. (1800). **£1 10s**

[1757.]

[266] **COOPER** (A.). **The complete Distiller** . . . to which are added accurate descriptions of the several Drugs, Plants, Flowers, Fruits, etc., used by Distillers and instructions for choosing the best of each kind.

With an engraved folding-plate, illustrating the apparatus for distillation.
8vo. *Original calf.*
London: P. Vaillant and R. Griffiths, 1757. **£2 2s**
Containing the method of performing the various processes of Distillation, with description of the apparatus, the doctrine of fermentation, the manner of drawing spirits from malt, raisins, molasses, sugar and of rectifying them, with instructions for imitating the colour and flavour of French brandies, the manner of distilling all kinds of simple waters from plants, flowers and the method of making all the compound waters and cordials imported from France and Italy.

[1757.]

[267] **LORRY** (M. D.). **Essai sur les Alimens** pour servir de Commentaire aux Livres Diététiques d'Hippocrate.

2 vols. Small 8vo. *Old calf, gilt back.*
Paris: Vincent, 1757. **£1 5s**
With the Georges Vicaire and Robert Viel bookplates.

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[1758.]

[268] **LES DONS DE COMUS** ou l'art de la cuisine réduit en pratique.

Nouvelle édition, revue, corrigée et augmentée. 3 vols., Small 8vo. *Calf, gilt back.*

Paris: chez Pissot, 1758. **£3 3s**

[1758.]

[269] **HILL** (John). **An Account of a stone** in the possession of the Right Honourable the Earl of Stafford; which on being watered **produces excellent mushrooms.** With the history of the iolithos or violet-stone of the Germans.

With 2 folding plates. 38 pp. 8vo. *Unbound.*

London: R. Baldwin, 1758. **£1 1s**

[1758.]

[270] **LOUIS XV** (King of France). **Document Signed by the King** appointing Julien Gasnault de Piely Keeper of the **royal wine cellars.**

1 page. Oblong folio (*vellum*).

Versailles, 8 August, 1758. **£5 5s**

[1760.]

[271] [**ALLETZ.**] **L'Agronome ou Dictionnaire portatif du cultivateur** contenant toutes les connoissances nécessaires pour gouverner les Biens de Campagne et les faire valoir utilement; pour soutenir ses droits, conserver sa santé et rendre gracieuse la vie champêtre.

First Edition. 2 vols. 8vo. *Sprinkled calf, gilt back.*

Paris: Veuve Didot, 1760. **£1 5s**

This dictionary treats of cultivating land, of wine, and the preparation of different foods, etc. [Vicaire, 8].

With the Robert Viel bookplate.

[1760.]

[272] **ALTIMIRAS** (Juan). **Nuevo Arte de Cocina,** Sacado de La Escuela de la Experiencia Economica.

With one plate. 8vo. *Original vellum with ties.*

Madrid: Antonio Perez de Soto, 1760. **£5 5s**

This fascinating little work contains recipes for the preparation and cooking of meat, fish, and vegetables, as well as frogs and snails.

The author in his preface advises great cleanliness on the part of the cook, and goes on to say that cooks should not cheat their masters by giving them stewed meat in lieu of mutton, which is equivalent to serving a cat instead of a hare. Two receipts are given for treating cuts and burns.

The book is dedicated to Saint Diego de Alcala (Saint Didacus).

MAGGS BROS. LTD. LONDON

[1764.]

HOUSEHOLD EXPENSES OF KING LOUIS XV.

[274] **LOUIS XV** (King of France). **Etat et menu général** de la dépense ordinaire de la Chambre aux deniers du Roy. Année 1764.

The Original Manuscript Household Book, 359 pp. 4to. *Contemporary calf.*

£52 10s

(SEE ILLUSTRATION BELOW.)

An account of the household expenses of Louis XV during the year 1764, commencing with lists of the persons who are entitled to sit at the various tables at court. A large part of the manuscript consists of the menus at the different tables with expenses, and statements of bread and wine distributed at the feast of St. Louis and St. Martin and at the annual feasts of Whitsun, All-Saints, Christmas, etc.

Menu de ce qui sera servi au diné du Roy les jours de chasse en gras suivant les menus qui seront faits au Bureau tous les samedis pour chaque jour de la semaine suivante selon les faisonte et conformement au Reglement de Sa majesté du 19 decembre 1726

Le bouillon dit ordinaire du Roy . . . . . 8.# 18. 6

Deux potages

1 poulet et une piece de veau . . . . . 2 . 11 . 8
2 perdrix en petite oille . . . . . 4 . 14 . } 7 . 5 . 8

Deux hors d'oeuvre

1 piece de beuf de 16 L. 2 L. de veau et 2 L. de lard pour la braise . . . . . 10 . 2
Les petits pates a l'espagnole . . . . . 4 . 3 } 14 . 5

Deux petits plats de rôt

2 perdrix . . . . . 4 . 14 .
2 poularden . . . . . 4 . 14 } 9 . 8 .

[1764.]

[275] **HARRISON** (Sarah). **The House-Keeper's Pocket-Book, and Compleat Family Cook,** containing above twelve hundred curious and uncommon receipts in cookery, pastry, preserving, pickling, candying, collaring, etc.

Eighth Edition. *Illustrations in text, depicting the arrangement of dishes and the courses of a dinner.* Small 8vo. *Calf.*

London: C. & R. Ware, 1764. **£1 5s**

[1767.]

[276] **MALOUIN. Description et Détails des Arts du Meunier, du Vermicelier et du Boulenger;** Avec une histoire abrégée de la Boulengerie, et un Dictionnaire de ces Arts.

With 10 *engraved folding-plates illustrating the processes of bread making.* Folio. *Half calf.*

(Paris), 1767. **£5 5s**

Describing the instruments and tools of bakers, the bake-house, the process of moulding, leavening, the use of yeast and sago, the method of fixing the price for bread, the consumption of bread in Paris, etc.

[1767.]

[277] **DICTIONNAIRE portatif de Cuisine,** d'Office et de Distillation.

Small 8vo. *Sprinkled calf, gilt lines round sides, gilt back.*

Paris: chez Vincent, 1767. **£1 10s**

An interesting Dictionary of Cookery, first printed in 1767, containing the ways of preparing all sorts of meat, poultry, game, fish, vegetables and fruit; how to make pies, tarts, vermicelli and macaroni, also liqueurs, ratafias, syrups, ices, etc. With some medical observations about the peculiar qualities of each article of food with regard to health.

With the Georges Vicaire and Robert Viel bookplates.

Vicaire, 277.

[1768-9.]

[278] **ACCOUNTS for Two Magnificent Meals** given in 1768 and 1769 by Canon Olivier, Dean of the University of Avignon.

5 Manuscript accounts. **£1 10s**

Interesting documents giving details of the provisions and drinks, of the hired crockery and the refreshments (more than 300 sherbets, barley water, lemonades), etc.

With a note by the Canon himself, written on the account of 1769, indicating that this banquet took place on the occasion of his *primiceriat* on the eve of Ascension Day.

MAGGS BROS. LTD. LONDON

[1768.]

[279] **EMY. L'Art de bien faire les Glaces d'Office** ou les vrais principes pour congeler tous les Rafraichissemens . . . avec un traité sur les Mousses.

First Edition. *With a frontispiece showing Cupids preparing ices, and 2 plates illustrating the utensils for ice-cream making.* 8vo. *Old calf, gilt back.*

Paris: chez Le Clerc, 1768. **£3 3s**

(See Illustration below.)

First edition of this rare item on the making and mixing of ices, and the shaping of fruit and cheeses. [Vicaire, 328].

[1769.]

[280] **MOXON** (Elizabeth). **English Housewifery.** Exemplified in above Four Hundred and Fifty Receipts, giving Directions in most Parts of Cookery.

Tenth Edition, corrected. *With folding plates.* Small 8vo. *Original calf.*

Leeds: Griffith Wright, for George Copperthwaite, 1769. **18s**

One plate torn where folded.

[281] ——— Thirteenth Edition, corrected. *With folding plates.* Sm. 8vo. *Original calf.*

London: for W. Osborne, etc., 1789. **£1 1s**

[1769.]

[282] **LE TABAC, Epitre de Zerlinde à Marianne.**

15 pp. Small 8vo. *Boards.*

Genève, & se trouve à Paris chez Delalain et chez Valade, 1769. **10s**

Illustrated with a vignette by Ransonnette.

[1771.]

[283] **BUC'HOZ** (J. P.). **Manuel alimentaire des Plantes** tant indigènes qu'exotiques qui peuvent servir de nourriture et de boisson aux différens Peuples de la terre.

8vo. *Old calf, gilt back.*

Paris: J. P. Costard, 1771. **£1 10s**

A Treatise on Vegetarian diet. [Vicaire, 128].

With the Robert Viel bookplate.

[1772.]

[284] **LE LIVRE necessaire à toutes sortes de personnes** fait en faveur du public. Contenant la manière de dresser des Mémoires pour la dépense de chaque jour de la semaine et pour differents marchands et ouvriers; des Lettres de Compliments d'un enfant à ses parents, d'un ami à un autre et la façon d'y répondre, etc.

32 engraved pp. 8vo. *Wrappers.*

Paris: chez la Veuve Avaulez. [circa 1772.] **£1 10s**

The first four pages illustrate how the food and wine expenses for each day of the week should be set out.

[1773.]

HOUSEHOLD EXPENSES OF LOUIS XV FOR 1773.

[285] **LOUIS XV** (King of France). **Etat et menu general** de la dépense ordinaire de la Chambre aux deniers du Roy. Année 1773.

The Original Manuscript Household Book. 336 pp. 4to. *Contemporary calf.*

£52 10s

(SEE ILLUSTRATION BELOW.)

An account of the household expenses of Louis XV during the year 1773, the last year of the King's reign, commencing with lists of the persons who are entitled to sit at the various tables at court. A large part of the manuscript consists of the menus at the different tables with expenses, and lists of bread and wine distributed at the feast of St. Louis and St. Martin, and at the annual feasts of Whitsun, All Saints, Christmas, etc.

Menu pour le diné ou Soupé du Roy
de 9. Couverts avec toute la famille Royale en grace
Le Bouillon de l'ordinaire ..... 9. 15.
Quatre Potages
La Darbare une poularde demie .. 12. 5.
L'oille à la Dame Simonne ..... 15. 5.
La Poularde en Julienne ..... 2. 10.
1. Perdrix aux Choux ..... 2. 10.
} 32. 10.
Sept Entrées
1. q.d de veau de 36 l. à 4 l. de lard .... 22. .
1. Pompeton de Pigeons ..... 12. .
4. Perdrix en Salmy ..... 10. .
La Canerolle au Riz ..... 15. 18.
Les Petits Pâtés à l'Espagnolle .... 4. 10.
10 Cailles au gratin ..... 12. 10.
2. Poulardes à l'ognon Crû ..... 5. .
} 81. 18.
2 Moyennes Entrées
Pour relever les potadoilles

[1777.]

[286] **DOD** (Rev. John). **A Sermon upon the word Malt** preached in the Stump of a hollow Tree by the Rev. John Dod, M.A.
Small 8vo. *Half morocco.* London: for T. Sockett, etc., 1777. **12s 6d**
With a plate from "The Humorist," by G. Cruikshank, entitled a "Sermon on Malt," inserted as a frontispiece.

[1778.]

[287] **CORRADO** (Vincenzo). **Il Credenziere di buon gusto.**
With an engraved frontispiece of the author. 4to. *Wrappers, uncut.*
Naples: Stamperia Raimondiana, 1778. **£2 2s**
This includes treatises on sugar, hot beverages, the art of composing different kinds of sherbet, stewed fruit, etc.

[1778.]

[288] **PARMENTIER.** **Le parfait Boulanger,** ou traité complet sur la Fabrication & le Commerce du Pain.
First Edition. 8vo. *Sprinkled calf, gilt back.*
Paris: Imprimerie Royale, 1778. **£2 2s**
In his introduction the author gives an historical essay on bread-making.
With the Robert Viel bookplate. [Vicaire, 656].

[1780.]

[288a] **BOEUF-GRAS.** **Philippique** sur le projet de mise à mort de ce divin animal.
3 pp. 8vo. *Wrappers, uncut.* N.P. Mme. Scherff, (circa 1780). **12s 6d**
Facetious poem on the *"Boeuf gras"* of Carnival, its divinity in ancient times and its usefulness as food.

[1780.]

[289] **M.** (B.). **De ervarene en verstandige Hollandsche Huyshoudster.**
With an engraving of the interior of a Dutch kitchen on title. Small 8vo. *Boards.*
Amsterdam: Bernardus Mourik. (ca. 1780). **£1 5s**
This Dutch work on the art of cooking and household duties is in the form of a conversation between three persons. [With the Robert Viel bookplate].

[1780.]

[290] **BORCH** (Cte. de). **Lettres sur les Truffes du Piémont,** écrites en 1780.
With three coloured folding plates illustrating truffles.
First Edition. 8vo. *Half calf.* Milan: chez les Frères Reygends, (1780). **£3 3s**

[291] ——— Another copy. *Wrappers.* **£3 3s**

[1780-1792.]

[292] **BILL of a Confectioner at Apt** (Provence), 1780-1790.
The original Manuscript of 7 pp., 8vo. **12s 6d**
A long account enumerating provisions, biscuits, sweets, liquors, powders, pomades, coffee, etc., supplied by Legière, a confectioner, to M. Palhieu, a solicitor, during a period of 10 years (1780-1790). It was not paid by M. Palhieu until 1792.

[1781.]

Pension for a Dish-Washer to the Comte d'Artois.

[293] **CHARLES LOUIS PHILIPPE** (Comte d'Artois), King of France, 1824-1830.
Brevet de pension.
Document on vellum signed by the Comte d'Artois, according a pension to Jean Marie Bangillon, washer in his kitchen.
Dated 9 November, 1781. **£3 10s**

MAGGS BROS. LTD. LONDON

[1781.]

[294] **PARMENTIER** (A. A.). **Recherches sur les Végétaux nourrissans,** qui dans les temps de disette, peuvent remplacer les alimens ordinaires. Avec de nouvelles observations sur la culture des Pommes de terre.

FIRST EDITION. *With a folding plate.* 8vo. *Sprinkled calf, gilt back.*
Paris: Imprimerie Royale, 1781. **£1 12s 6d**

With the Georges Vicaire and Robert Viel bookplates. [Vicaire, 657].

[1782.]

[295] **LEVACHER DE LA FEUTRIE. L'Ecole de Salerne** ou l'art de conserver la santé, en vers latin et françois. Avec des Remarques; recueillie, augmentée & publiée par M. Levacher de la Feutrie.

8vo. *Calf, gilt back.*
Paris: Méquignon l'aîné, 1782. **18s**

With the Robert Viel bookplate. [Vicaire, 520].

[1783.]

[296] **HARRISON** (Mrs. Sarah). **The House-keeper's Pocket-Book, and Compleat Family Cook.** Containing above Three Hundred Curious and Uncommon Receipts in Cookery, Pastry, Preserving. Pickling, Candying, Collaring, etc. . . . Concluding with many excellent Prescriptions of the most Eminent Physicians.

With engraved frontispiece of a kitchen. 12mo. *Sprinkled calf.*
London: Henry Fenwick, N.D. (1783). **£2 2s**

[1785.]

[297] **COCHRANE** (Archibald, Earl of Dundonald). **The Present State of the Manufacture of Salt Explained:** and a new Mode suggested of refining British Salt, so as to render it equal, or superior to the finest Foreign Salt.

8vo. *Uncut and unbound, as issued.*
London, 1785. **£1 5s**

[1785.]

[298] **A GERMAN PEWTER WINE FLASK IN THE SHAPE OF A BOOK, with clasps.** (Made by Joseph Schedl, of Salzburg).

Engraved on one side with St. Anthony and on the other with inscription: "Das Ehrsame Handwerk der Buchbinder deren Alt Meisters Ihrer Namens: Martin Neuner, Joseph Kōniger, Georg Joh. Posch, Heihrich Lang. 1785."

Size 9 x 3⅝ in.
Salzburg, 1785.

(SEE ILLUSTRATION OPPOSITE.)

THIS WINE FLASK WAS MADE FOR THE SALZBURG GUILD OF BOOKBINDERS.

The Pewterer's marks on the base of this Flask or "Fest-Pokal" are those of Joseph Schedl, who bought in 1781 the "goodwill & rights" of the heirs of the Weilhammer Family. **£15 15s**

[1786.]

[299] **G[EREY]. Engorgement des vins de la généralité de Guienne.** Moyens d'y remédier.

24 pp. 8vo. *Original red morocco, gilt lines round sides, gilt back, g.e.*
Bordeaux: chez Simon de La Court, 1786. **£4 4s**

Presentation Copy from the Author, who was Director of the Customs at Bordeaux.

Explaining the plight of the Bordeaux Wine-growers after three exceptional vintages (1783-1785), and reproducing the *Arrêt du Roi,* 1786, by which wines exported from Bordeaux were temporally exempted from duty.

MAGGS BROS. LTD. LONDON

Wine Flask of the Salzburg Guild of Bookbinders.
(See Item No. 298.)

[1786.]

[300] **CORRADO** (Vincenzo). **Il Cuoco galante.** Opera meccanica di varie capricciose vivande, e di spiritosi pensieri sempreppiù accresciuta, ed ornata.

Third Edition. *With portrait of the author and two folding-plates showing table set out for 32 guests.* 4to. *Vellum.*

Naples: Stamperia Raimondiana, 1786. **£2 10s**

[301] ——— Fifth Edition. Accresciuta del trattato delle Patate.

With portrait of the author, and two folding plates as in the previous item.

Venice: Stamperia Orsiniana, 1801. **£3 10s**

[1786.]

[302] **MANESCAU, FISSON & CO.'s Printed Circular Letter offering their oranges, lemons, grapes and olives** to the export-business of Messrs. Bouxel Frères à St. Brieux.

1 page. 4to.

Malaga, 26 July, 1786. **10s 6d**

[1786.]

[303] **SMITH** (Mary). **The Complete House-keeper and Professed Cook.** Containing upwards of seven hundred practical and approved receipts.

New Edition, with considerable additions and improvements.
With two engraved folding-plates. 8vo. *Calf (joints broken).*
Newcastle: printed for S. Hodgson, 1786. **£2 2s**

[1787.]

[304] **PENTHIEVRE** (Louis J. Marie de Bourbon, Duc de). **The Expenses of the Household** of the Duc de Penthièvre for 5 months of the year 1787.

The original autograph manuscript. 47 pp. Folio. **£5 5s**

The Duc de Penthièvre, 1725-1793, was the father of the Prince de Lambolle, and grandfather of Louis Philippe, King of France.

An account of the household expenses for January, February, March, April and July, 1787, giving in details the payments made to the butcher, baker, ginger-bread-maker, also the payments for butter and eggs, fruit and vegetables, milk and cream, sea-fish, etc.

[1788.]

[305] ——— **Etat de la dépense** faite pour la bouche de S.A.S. Monseigneur le Duc de [Penthièvre] pendant les mois de Janvier, Février, Mars, Avril, Juillet, Octobre 1787 et Avril 1788. 20 pages, folio. **£5 5s**

The pages are from the Manuscript Household Book of the Duke, and give an interesting list of his expenses for Meat, Groceries, Cream, Butter, Fruit, Bread, etc

[1788.]

[306] **MARY** (Princess, daughter of George III). **Plan of the table for the birthday dinner of Princess Mary,** April 25, 1788.

Set out of the table, showing the positions of the various dishes.
The Original Manuscript, 1 page, folio. **£1 10s**

The dishes include asparagus, pheasants, puits d'amandes, lamb cutlets, tongue, tartlets, fish, chicken, pastry, capon, and lobster.

MAGGS BROS. LTD. LONDON

[1788.]

[307] **REMARKS on the Present State of the Distillery of England and Scotland.** Containing a review of the different publications of the Scotch on that subject, an impartial statement of the evidence and other circumstances brought forward during the late contest to which is added an authentic account of the Excise duties for England and Scotland, paid into the Exchequer from the 5th of April, 1787, to the 5th April, 1788.

90 pp. 8vo. *Unbound.*
London, (after 1788). **8s 6d**

[1789.]

[308] **ARLEQUIN réformateur dans la cuisine des moines,** ou plan pour réprimer la gloutonnerie Monacale, au profit de la Nation épuisée par les brigandages de harpies financières. Dédié à Monseigneur de Brienne, ex-principal ministre par l'Auteur de La Lanterne Magique de la France.

12mo. *Boards.*
Imprimée à Rome, avec permission & privilège du Pape, 1789. (Reprint, London, 1876). **10s 6d**

A violent attack against the monks of the monasteries, who are accused of luxurious living. Only 100 copies of this reprint were made. With the Robert Viel bookplate.

[1790.]

[309] **BRIDAULT** (Ami-Félix). **Traité sur la Carotte** et recueil d'observations sur l'usage et les effets salutaires de cette plante dans les maladies externes et internes.

8vo. *Calf.*
La Rochelle: J. F. Lhomandie, (c. 1790). **£1 16s**

Description of the carrot; different ways of preparation; its medical uses, especially for cancer.

[1790.]

[310] **BREWER** (Samuel Child). **Every Man His Own Brewer:** A small Treatise, explaining the Art and Mystery of Brewing Porter, Ale, Twopenny and Table-Beer.

Third Edition, carefully revised. 8vo. *Half calf, uncut.*
London: Dring and Co., etc., N.D. (c. 1790). **10s 6d**

[1792.]

[311] **COLLINGWOOD** (Francis) and **WOOLLAMS** (John). **The Universal Cook and City and Country Housekeeper.** Containing all the various branches of cookery; the different methods of dressing butchers meat, poultry, game and fish; and preparing gravies, cullices, soups and broths; to dress roots and vegetables and to prepare little elegant dishes for suppers or light repasts.

Third Edition. *With the author's portrait and 13 engraved plates, illustrating bills of fare for every month, and the art of carving.* 8vo. *Calf.*
London: printed by C. Whittingham for J. Scatcherd, 1792. **£1 5s**

[1792.]

[312] **LA TABLE d'Hôte à Provins ou la Croisée des Diligences.** Dialogue politico-tragi-comique par l'auteur du Diné du Grenadier à Brest.

36 pp. 8vo. *Cloth.*
Paris, 1792. **£1 5s**

With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

[1793.]

[313] **COINTEREAUX** (François), "Un Professeur d'Architecture Rurale."
Les Erreurs de mon siècle sur l'Agriculture et sur les Arts.
With 9 folding plates, of which 8 are coloured.
4 numbers, 4to, *stitched together, edges uncut.*
Paris: chez le Cit. Cointreaux, rue du Faubourg, No. 108, [1793]. **£6 6s**

No. 1 proposes the erection on every farm of a drying-room for grain, and gives the plans for drying-rooms of various types. (*112 pp., 8 coloured folding plates*).

No. 2 describes the economical fireplaces of Cointeraux, which cost little to construct, burn little wood, and can be used for cooking. (*20 pp., 1 folding plate*).

No. 3, a Farmers' Almanack, entitled *Almanach Perpetuel et Républicain, des Cultivateurs, par le Professeur d'Architecture Rurale. (18 pp.).*

No. 4 treats of the cultivation of potatoes, and the different ways of cooking them (87 pp).

[1794.]

[314] **BRIGGS** (Richard). **The English Art of Cookery,** according to the present practice; being a complete guide to all housekeepers.
Third Edition. *With 12 engraved plates illustrating Bills of Fare for every month.* 8vo. *Old calf (rebacked).*
London: G. G. and J. Robinson, 1794. **£1 4s**

The author was for many years Cook at the White-Hart Tavern, Holborn, Temple Coffee-House and other Taverns in London.

[1794.]

MANUSCRIPT ON CHEESE MAKING.

[315] **FORMAGGIO LODIGIANO e della Lombardia.**
Manuscript of 123 pp. written in a clear hand.
With 3 double-page drawings, the first illustrating the equipment for the preparation of cheese, the second a floating thermometer, and the third a design for a new kind of cream separator. Folio. *Calf.*
Italy, circa 1794. **£21**
(SEE ILLUSTRATION OPPOSITE.)

A very interesting account of the manufacture of cheese, especially Parmesan cheese, Stracchino and Mascarponi, describing the different methods of preparation, the influence of the cows and the milk on the quality of the cheese, the churning of butter and the making of sour-milk, the practical composition of cheese-rennet and a consideration of the different qualities of cheese from Lodi, Milan and Padua.

[1795.]

[315a] **GEORGE III** (King of England) **and QUEEN CHARLOTTE. Their Majesties Dinner in the Garden, Cumberland Lodge.**
Set-out of tables, showing the dishes and how they were arranged.
Manuscript. 4 pp. Folio. (Circa 1795). **£2 2s**
Paper is watermarked 1795.

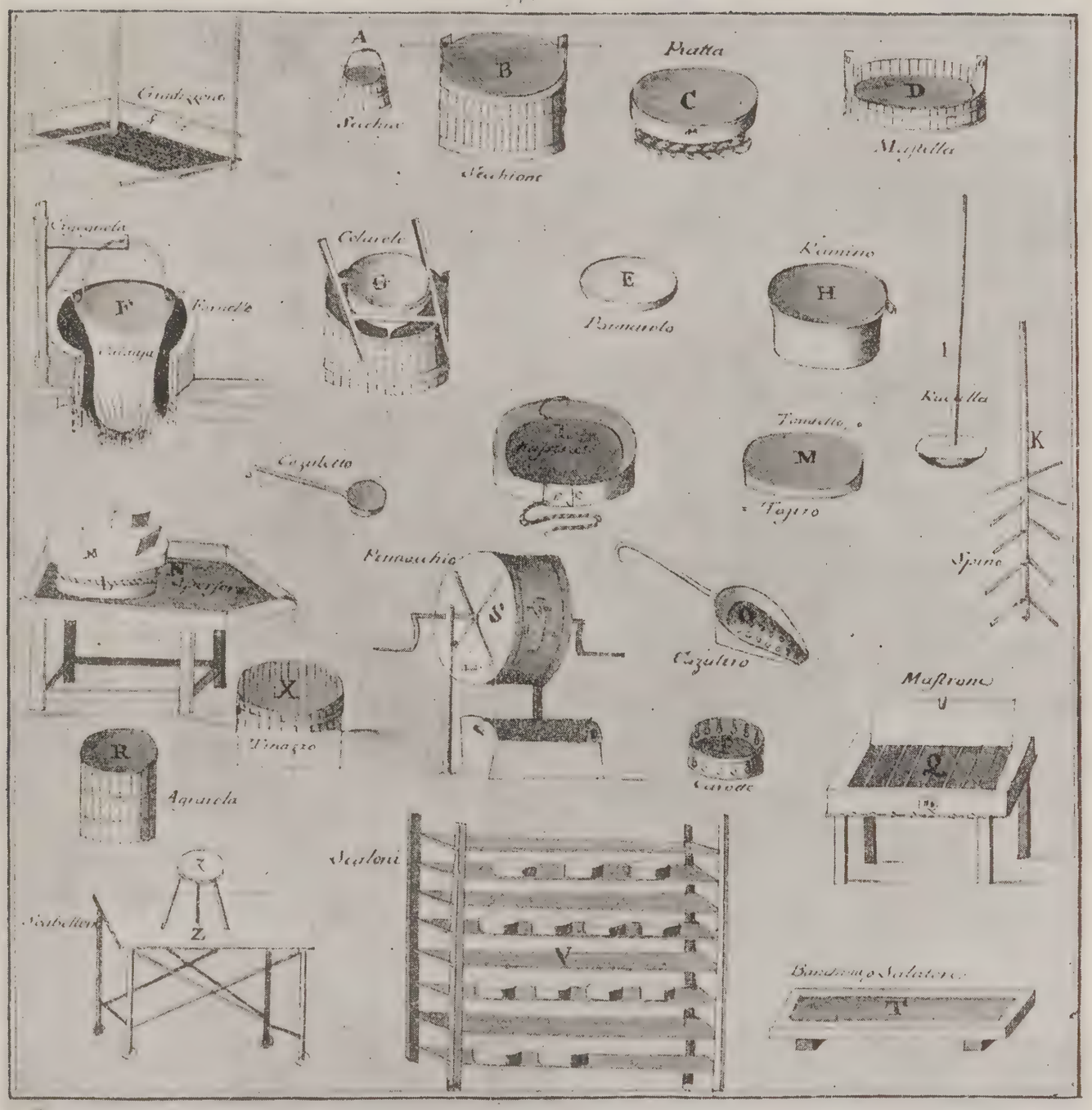
[1796.]

[316] **FARLEY** (John). **The London Art of Cookery and Housekeeper's Complete Assistant.**
Eighth Edition. *With author's portrait and 12 copperplates depicting menus for every month of the year.* 8vo. *Calf.*
London: John Fielding, J. Scatcherd and J. Whitacker, 1796. **£1 5s**

[1796.]

[317] **GLASSE** (Mrs.). **The Art of Cookery** made plain and easy . . . in which are included, One Hundred and Fifty new and useful Receipts.
New Edition, with all the modern improvements. 8vo. *Calf.*
London: for T. Longman, 1796. **£1 5s**
THE MOST CELEBRATED OF ENGLISH COOKERY BOOKS.

MAGGS BROS. LTD. LONDON



Utensils for the Preparation of Cheese.
(See Item No. 315.)

[1797-1802.]

[318] **LES DINERS du Vaudeville.**
With printed music.
Bound in 3 vols. 12mo. *Half calf.*
Paris: Huet, 1797-1802. **£2 10s**
The *Diners du Vaudeville* were founded on August 19th, 1797, by 17 ballad and vaudeville writers, including Piis, Barré, Desfontaines, Rozière, Despréaux, etc. It was a rule that each member had to compose a certain number of songs, which were collected in the above volumes.
With the Robert Viel bookplate.

[1799.]

[319] **PARMENTIER** (A.) and **DEYEUX** (N.). **Précis d'Expériences et observations sur les différentes espèces de Lait,** considérées dans leurs rapports avec la Chimie, la Médecine et l'Economie rurale.
8vo. *Half calf, gilt back.*
Strasbourg: chez F. G. Levrault, An 7 de la République, (1799). **£1 10s**

[1800.]

[320] **MARTINEZ MONTINO** (Francisco). **Arte de Cocina, Pasteleria,** vizcocheria y conserveria.
With a woodcut illustration. Small 8vo. *Tree calf.*
Madrid: Imprenta de Barco, 1800. **£1 10s**
A famous old Spanish cookery book containing recipes for pastry, cake-making and conserves.

[321] ——— Another edition. Barcelona: Juan Francisco Piferrer, N.D. (c. 1780). **£1 10s**

[1801.]

[322] **CHAPTAL. Traité théorique et pratique sur la Culture de la Vigne** avec l'art de faire le vin. les eaux-de-vie, esprit-de-vin, vinaigres-simples et composés.
With 21 engraved plates illustrating different kinds of grapes, wine-presses, the process of fermentation, wine-casks and thermometers. 2 vols. 8vo. *Old boards.*
Paris: Marchant, 1801. **£2 10s**
"Vicaire," p. 164, only mentions the edition of 1811. This very interesting book gives a detailed account of the cultivation of the vine, particularly in France; the export of wine during the XVIIIth century, its preparation, its presses, etc. Also a treatise on the secondary products of wine, such as brandy and vinegar. Collaborators in this work were the Abbé Rozier, and the Citizens Parmentier and Dussieux.

[1802.]

[323] [**CARON** (Père Simon)]. **Le Plat de Carnaval** ou les beignets apprêtés par Guillaume Bonnepâte pour remettre en appétit ceux qui l'ont perdu.
With a very curious frontispiece, depicting a clown giving a dog two bones and the inscription "Laisses les os." Small 8vo. *Half morocco.*
A Bonne-Huile, chez Feu clair, rue de la Poêle, à la pomme de Reinette, l'an dix-huit cent d'oeufs,(1802). **£3 3s**
Very scarce; only a small number published. With the Robert Viel bookplate.

[1802.]

[324] **RUMFORD** (Benjamin, Comte). **Essais politiques**, économiques et philosophiques.
Translated from English by Tanneguy de Courtivron.
With 7 engraved plates illustrating various kitchens. 8vo. *Wrappers, unopened.*
Paris: Ch. Pougens, 1802. **£1 5s**
This essay deals with the construction of public kitchens, the manufacturing of cookery utensils, and observations on methods of improving food. [Vicaire, 760].

[1803.]

[325] **DELILLE** (J.). **La Gastronomie ou l'Homme des champs à table,** pour servir de suite à l'Homme des champs.
With an engraved frontispiece. Second Edition. 12mo. *Half calf.*
Paris: Giguet & Michaud, 1803. **10s 6d**

MAGGS BROS. LTD. LONDON

[1803.]

[326] [**CROZE-MAGNAN** (S. C.)]. **Le Gastronome à Paris.** Epitre à l'auteur de la Gastronomie ou l'homme des champs à table par S.C.C.M.

12mo. *Cloth, original wrappers preserved.*
Paris: Suret, 1803. **£1 1s**

In this little work, written in verse of six syllables, the author admits the poetical qualifications of Mr. Berchoux, author of the poem "*La Gastronomie*" (see items 327-8), but denies his epicurian talents.

With the Robert Viel bookplate.

[1805.]

[327] **BERCHOUX** (J. de). **La Gastronomie.** Poëme, suivi de poésies fugitives.
Fourth augmented and corrected edition.

With engraved frontispiece and three plates designed by Myris and engraved by Delignon. 12mo. *Calf, gilt back.*

Paris: Giguet & Michaud, 1805. **£1 5s**
Vicaire, 85.

[328] ——— Another copy. *With frontispiece, but without the plates.* **7s 6d**

[1803-1805.]

[328a] [**MONTBRISON** (Bernard de)]. **Propos de Table.** 1805.—**Thalie à la Campagne,** ou suite des Propos de Table. 1805.—**Madame de Sévigné aux Rochers,** comédie en deux actes et en prose, suivie d'un Ballet. 1803.

First Editions. 3 vols. in 1. 8vo. *Contemporary red morocco, gilt lines round sides, gilt back, g.e.*
Montpelier, 1803-5. **£3 10s**

[1805.]

[329] **HENDERSON** (W. A.). **The Housekeeper's Instructor:** being a full and clear display of the Art of Cookery in all its branches. . . . To which is added the Complete Art of Carving.

12th Edition by J. Ch. Schnebbelie, cook to the Albany.
With frontispiece, 2 folding plates and 2 plates depicting the art of carving.
8vo. *Half calf.*
London: J. Stratford, 1805. **£1 1s**

[330] ——— 14th Edition. London, 1807. **18s**

[1805-1810.]

[331] [**GRIMOD DE LA REYNIERE.**] **Almanach des Gourmands** par un vieil amateur.

With 8 engraved frontispieces illustrating fanciful scenes in the life of a gourmet.
8 vols. 12mo. *Wrappers, uncut.*
Paris: chez J. Chaumerot, 1805-1810. **£7 10s**

Containing a calendar of food, itinerary of a gourmet in Paris, the four parts of a gourmet's day, recipes and epicurian anecdotes, etc. [Vicaire, 425].

[1805.]

[332] **RECIPES. English Cookery Manuscript,** giving 100 recipes for puddings, cakes, pastries, pies, gravies, the pickling of fruit and vegetables, jams, fruit-wines, etc.

4to. *Wrappers.*
(1805?). **18s**

MAGGS BROS. LTD. LONDON

[1806.]

[333] **GRIMOD DE LA REYNIERE**, Editor of the "Journal des Gourmands."
Autograph Letter, Signed, to his aunt, Mme. de Bausset.
3⅓ pp. 4to.
Paris, 16 Feb., 1806. **£6 6s**

He writes at length about the *Journal des Gourmands* and his *Almanach des Gourmands*.

[1806.]

[334] [**GOURIET** (J. B.)]. **L'Antigastronomie** ou l'homme de ville sortant de table, Poème en IV chants.
With engraved frontispiece proof before letter. 12mo. *Boards.*
Paris: chez Hubert et Cie., 1806. **15s**

Presentation copy with inscription on fly leaf; one of the few copies with the frontispiece proof before letter.
With the Robert Viel bookplate.

[1806.]

[335] **SIMPSON** (John). **A Complete System of Cookery** on a plan entirely new, containing Bills of Fare and directions to dress each dish; being one year's work at the Marquis of Buckingham's, from 1st of January, to the 31st of December, 1805.
First Edition. Thick 8vo. *Half calf.*
London: W. Stewart, 1806. **£1 10s**

[1806-1812.]

[336] **JOURNAL des Gourmands** et des Belles, ou L'Epicurien Français. Rédigé par l'Auteur de *l'Almanach des Gourmands,* plusieurs Convives des *Diners du Vaudeville* et un Docteur en Médecine.
Jan. 1806—Dec. 1812. 28 volumes. 12mo. *Original boards.*
Paris: Capelle & Renand, 1806-1812. **£7 10s**

The principal editor of this quarterly journal was Grimod de La Reynière. At the beginning of 1808 it changed its title and appeared as "L'Epicurien français ou les Diners du Caveau moderne." In the third part the editors announce that they will divide the journal into as many sections as there are courses in a dinner.

[1807.]

[337] **L'ART DU LIMONADIER. Extrait des meilleurs Auteurs** qui ont traité de la distillation et principalement de Dubuisson.
First Edition. 8vo. *Half calf.*
Paris: A. Galland, 1807. **18s**

Concerning the preparation of beverages such as bavaroises, coffee, chocolate and cachou, the making of glaces fruits, ice-creams, etc.
[Vicaire, 48].
With the Robert Viel bookplate.

[1807.]

[338] **CHAPTAL** (J. A.). **L'Art de faire le Vin.**
Second Edition. *With an engraved folding plate.* 8vo. *Half calf.*
Paris: Deterville, 1807. **£1 10s**
Vicaire, 164.

MAGGS BROS. LTD. LONDON

[1807.]

[339] [**RUNDLE** (Maria Eliza)]. **A New System of Domestic Cookery:** formed upon principles of economy and adapted to the use of private families.

With frontispiece and 9 engraved plates, showing the correct way of carving game, poultry and meat. 12mo. *Half calf.*

London: John Murray, 1807. **15s**

[340] ——— Another Edition. With the addition of 900 modern receipts by Miss Emma Roberts. Small 8vo, *cloth.* 1849. **8s 6d**

[1808.]

[341] **ETIQUETTE du Palais Impérial.**

12mo. *Boards.*

Paris: l'Imprimerie Impériale, 1808. **£1 5s**

In thirteen sections. Section V bears the title, *"Des repas de Leurs Majestés."* The first chapter contains the "service de LL. MM. en grand couvert," the second "service de LL. MM. au petit couvert, dans les appartements ordinaires"; the third "service de LL. MM. dans l'appartement intérieur," the fourth, "les déjeuners."

The principal editor of this etiquette book was Count Louis-Philippe de Ségur, state-councillor and grand-master of ceremonies from 1809-1813.

[1808.]

[342] [**GRIMOD DE LA REYNIERE** (A. B. L.)]. **Manuel des Amphitryons;** contenant un traité de la Dissection des viandes à table, la Nomenclature des Menus les plus nouveaux pour chaque saison, et des Elémens de Politesse gourmande.

First Edition. *With 17 engraved plates showing how to carve all sorts of meat and fish.* 3 parts in 1. 8vo. *Half calf, uncut.*

Paris: Capelle et Renand, 1808. **£2**

Containing a variety of menus for all seasons of the year. [Vicaire, 427].

Remarkably fine, uncut copy; with the Robert Viel bookplate.

[1809.]

[343] [**CADET DE GASSICOURT** (Ch. L.)]. **Cours Gastronomique, ou les Diners de Manant-Ville,** ouvrage anecdotique, philosophique et littéraire.

Second Edition. *With a folding gastronomical map of France, by Tourcaty.* 8vo. *Half morocco.*

Paris, 1809. **£2 10s**

The First Edition in this form; many of the chapters had previously appeared in *"L'Epicurien Francais."*

The gastronomical map, illustrating the culinary specialities of different towns in France, is probably the earliest of its kind. At Bourg one sees a capon, at Bayonne hams, at Périgueux truffles, at Dijon mustard, and so on. [Vicaire, 137].

[1809.]

[344] **GASTRONOMIANA ou recueil curieux** et amusant d'anecdotes, Bons mots. Plaisanteries, Maximes et Réflexions Gastronomiques, précédé d'une Dissertation historique sur la science de la Gueule et entremêlé de Chansons et Propos de table propres à égayer la fin d'Un Repas.

12mo. *Boards.*

Paris: Librairie Economique, 1809. **£1 5s**

With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

[1809.]

[345] **NUTT** (Frederic). **The Complete Confectioner,** or the whole art of confectionary made easy; with receipts for liqueurs, home-made wines, etc.

New Edition, with additions. *With* 10 *plates* (*somewhat stained*). 8vo. *Half calf.*

London: Mathews and Leigh, 1809. **£1 1s**

[1810.]

FOOD FOR NEWFOUNDLAND.

[346] **GEORGE IV** (King of England). **Document Signed, as Prince Regent,** addressed to Admiral Duckworth in Newfoundland.

5 pages. Folio. [Circa 1810]. *With seal.* **£7 10s**

AUTHORIZING THE IMPORTATION OF BREAD, FLOUR, PEAS, INDIAN CORN, LIVE-STOCK, ETC. INTO NEWFOUNDLAND.

[1810.]

[347] **CADET-DE-VAUX** (A. A.). **Le Ménage** ou l'Emploi des Fruits dans l'économie domestique.

With an engraved folding plate, illustrating a refrigerator.

FIRST EDITION. Small 8vo. *Calf, gilt back.*

Paris: D. Colas, 1810. **£1 10s**

Presentation copy. [Vicaire, 138].

[1810.]

[348] [**COLNET DU RAVEL** (Ch. Jos. Aug. Maximilien)]. **L'Art de Diner en Ville,** à l'usage des gens de lettres. Poëme en IV chants.

Second Edition. 12mo. *Half calf.*

Paris: Delaunay, 1810. **£1 1s**

With an extract from a work entitled, " Biographie des Auteurs morts de faim." [Vicaire, 191]. With the Robert Viel bookplate.

[349] ——— Another copy. *Without the bookplate.* **18s**

[1810.]

[350] **SMITH** (Mrs.). **The Female Economist,** or a plain system of Cookery for the use of families.

8vo. *Half calf.*

London: Mathews and Leigh, 1810. **8s 6d**

[1811.]

[351] **THE NEW FAMILY RECEIPT-BOOK,** containing 800 truly valuable receipts in various branches of Domestic Economy, selected from the works of British and foreign writers . . . and from the attested communications of scientific friends.

Small 8vo. *Half calf.*

London: John Murray, 1811. **12s 6d**

[352] ——— Another Edition. 1837. **10s 6d**

MAGGS BROS. LTD. LONDON

[1812.]

[353] **VIARD** (A.). **Le Cuisinier Impérial** ou l'Art de faire la Cuisine et la Patisserie pour toutes les fortunes, avec la manière de servir une Table depuis vingt jusqu'à soixante couverts. Augmentée d'une notice sur les Vins par M.M.S.U.

Seventh Edition. 8vo. *Wrappers, uncut.*

Paris: Barba, 1812. **12s 6d**

The title of this work changed several times under different governments. In 1817 it was modified to "Le Cuisinier Royal," and in 1852 to "Le Cuisinier national." [Vicaire, 860].

[354] ——— **Le Cuisinier Royal** ou l'Art de faire la Cuisine et la Pàtisserie pour toutes les fortunes. Suivie d'une notice sur les Vins par Pierhugue.

Ninth Edition. 8vo. *Half calf.*

Paris: Barba, 1817. **15s**

[355] **VIARD & FOURET.** **Le Cuisinier Royal** ou l'Art de faire la Cuisine, la Patisserie et tout ce qui concerne l'office pour toutes les fortunes. Suivie d'une notice sur les vins par Pierhugue.

With three engraved folding plates containing 9 *illustrations of table arrangements for from* 8 *to* 40 *covers.* 8vo. *Half calf.*

Paris: Barba, 1825. **16s**

[1813.]

[357] **GEORGE III** (King of England) **and QUEEN CHARLOTTE.**

Bill of Fare for the Royal Household on Wednesday, 31. March, 1813.

The Original Manuscript. 2 pp. Folio, double columns. **£2 2s**

An account of the food provided for their Majesties' dinner and supper, for the Equerries' dinner, Mme. Beckendorff's dinner, the Lord Chamberlain's dinner, also for the Pages, Clerk of the Kitchen, Princess's Servants, Physicians in Attendance, etc.

[1813.]

[358] **PORTER** (Ebenezer). **The Fatal Effects of Ardent Spirits:** A Sermon, by Ebenezer Porter, late Pastor of the First Church in Washington, Connecticut, and now Professor in the Theological Seminary in Andover, Massachusetts.

12mo. *Original wrappers.*

Concord: George Hough, 1813. **£1 10s**

[1814.]

[359] **CARNELL** (P. P.). **A Treatise of Family Wine Making:** Calculated for making excellent Wines from the Various Fruits of this United Country. . . . Containing sixty different sorts of Wine.

8vo. *Fine copy in original boards, uncut.*

London, 1814. **18s**

MAGGS BROS. LTD. LONDON

Kitchen at Christ Church, Oxford.
(See Item No. 360.)

[1814.]

[360] **ACKERMANN** (R.). **History of the University of Oxford.**

With 81 *large and finely coloured aquatint plates and the series of* 33 *portraits of the Founders.* 2 vols. 4to. *Half morocco.*

London, 1814. **£55**

(See Illustration opposite.)

Contains fine aquatint plate in colours of the Kitchen at Christ Church.

[361] ——— Another Copy (*without the portraits of the Founders*).

2 vols. 4to. *Full morocco gilt, g.e.*

London, 1814. **£40**

[1815.]

[362] ——— **A History of the University of Cambridge,** its Colleges, Halls and Public Buildings.

62 *finely coloured aquatint plates of various views, together with the* 16 *portraits of the Founders, etc.* 2 vols. 4to. *Half calf.*

London, 1815. **£75**

(See Illustration on Page 112.)

Contains fine aquatint plate in colours of the Kitchen of Trinity College.

[1814.]

[363] **BEAUVILLIERS** (A.). **L'Art du Cuisinier.**

With small engraving on each title by Jubin, showing the interior of a kitchen with four cooks at work, and 9 *folding plates illustrating the table arrangements for large dinner parties.*

First Edition. 2 vols. 8vo. *Contemporary half calf.*

Paris: Pillet, Colinet et Lenoir, 1814. **£2 10s**

Important cookery work, highly valued by gourmets in the early nineteenth century.

Vicaire, 78.

[364] ——— ——— Third Edition.

2 vols. in 1. *Half calf.*

Paris, 1824. **£1 10s**

With the Robert Viel bookplate.

[1815.]

[365] **LE GRAND D'AUSSY. Histoire de la vie privée des François** depuis l'origine de la nation jusqu'à nos jours. Avec des notes, corrections et additions par J. B. B. de Roquefort.

New Edition. 3 vols. 8vo. *Contemporary tree calf, gilt back.*

Paris: Laurent-Beaupré, 1815. **£2 10s**

Researches on the history of agriculture in France; with details of meals, feasts, and customs observed at dinners; also gives particulars about different corporations of pork-butchers, cooks, confectioners and wafer-makers.

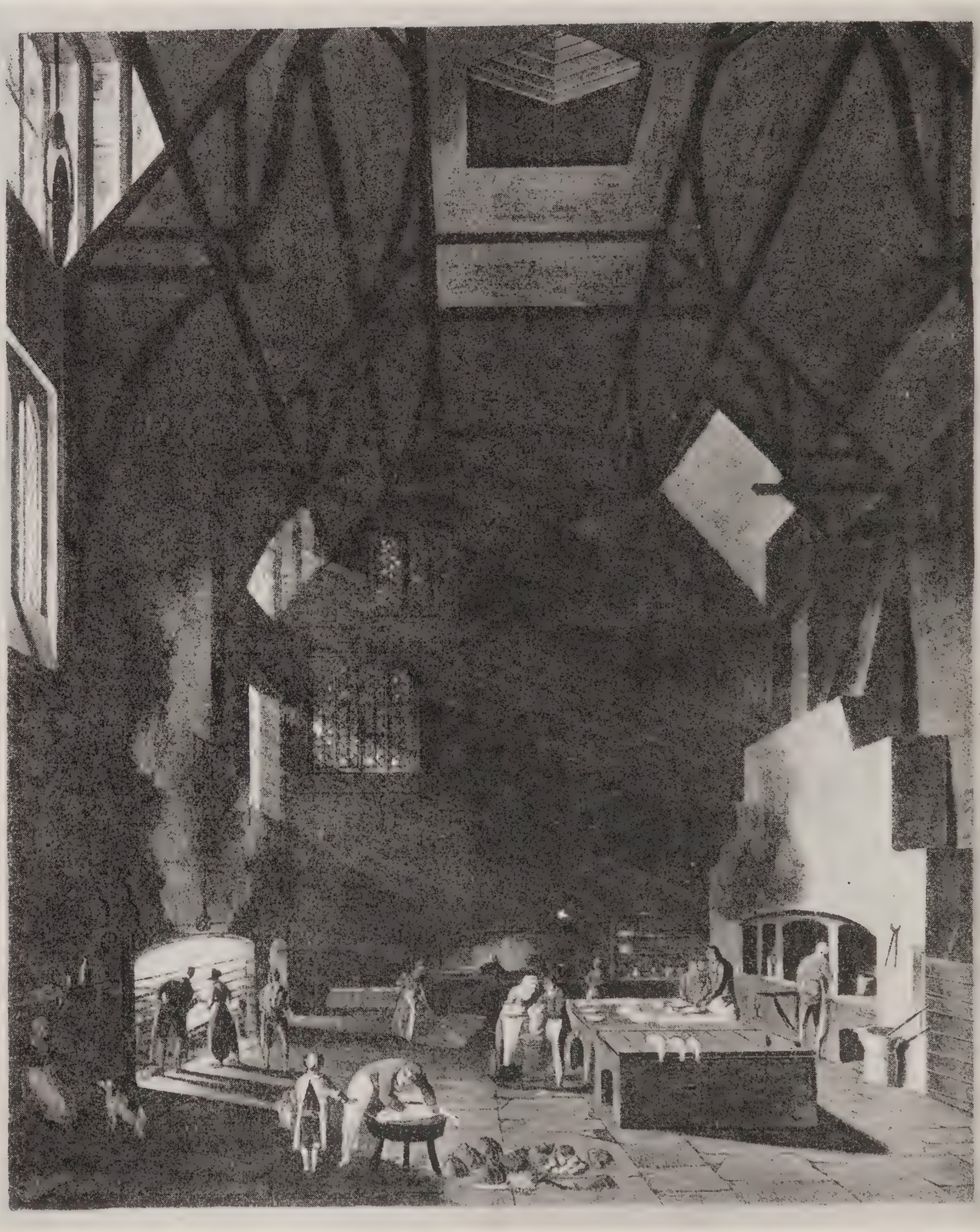
[366] ——— Another issue. 3 vols., 8vo. *Half calf.* Paris: Simonet, 1815. **£2 10s**

[1816.]

[367] **SHORT LETTER to the Chancellor of the Exchequer** on the dangerous competition of the **Distilleries with the Breweries.** By a Freeholder.

4 pp. 8vo. *Unbound.* 1816. **5s**

MAGGS BROS. LTD. LONDON



Kitchen at Trinity College, Cambridge.
(See Item No. 362.)

[1816.]

[368] **UTRECHT-FRIEDEL** (Mme.). **Le Confiseur royal,** ou l'Art du Confiseur dévoilé aux Gourmands.

Fourth Edition. *With an engraved frontispiece (bound at end) and 2 plates, illustrating the laboratory of a confectioner and the equipment required.* Small 8vo. *Wrappers.*

Paris: Tardieu-Denesle, 1816. **£1 5s**

Comprises recipes for the preparation of confectionery, marmelades, sugar-almonds; instructions on distillation and on the composition of liquors, creams, oils, and on the preparation of chocolate, coffee, tea, syrups, lemonades, ices and sherbets. [Vicaire, 852].

[369] ——— **Le Confiseur royal,** ou l'Art du Confiseur dévoilé aux Gourmands.

Fourth Edition. *With an engraved frontispiece and 2 plates.*

Paris: Tardieu-Denesle, 1816.

[**LERIGET** (D.)]. **La Cuisine** élémentaire et économique propre à toutes les conditions et à tous les pays.

Second Edition. *With an engraved plate.* Paris: Levacher, 1805.

GACON-DUFOUR (Mme.). **Recueil pratique** d'économie rurale et domestique.

With an engraved folding plate. Paris: Fr. Buisson, 1804.

3 vols. in 1. Thick small 8vo. *Half calf.* **£3 15s**

[370] ——— **Le Confiseur royal.** Fifth Edition. 8vo. Half calf.

Paris: Tardieu-Denesle, 1818. **£1 1s**

[1817.]

[371] **ARMSTRONG** (John). **The Young Woman's Guide to Virtue,** Economy and Happiness. . . . With a complete and elegant system of Domestic Cookery.

With an engraved frontispiece, engraved title, and 10 plates illustrating the art of carving, and menus for every month of the year. 8vo. *Calf.*

Newcastle-upon-Tyne: Mackenzie and Dent, (circa 1817). **£1 5s**

Containing the art of carving and decorating a table, instruction for marketing and brewing, "for female servants in every situation."

[1817.]

[372] **HENDERSON** (Robert). **An Inquiry** into the nature and object of the several laws for restraining and regulating the **retail sale of Ale, Beer, Wines and Spirits** . . . and an appendix of cases. . . . In a letter to the Hon. Henry Grey Bennett.

144 pp. 8vo. *Unbound.*

London, 1817. **8s 6d**

"Containing the causes of low or ill-governed Ale-houses, the objections against wine-vaults or Liquor-shops, the necessity of an appellate Jurisdiction from the judicial decisions of Justices of the Peace on these subjects and some suggestions as to a proposed amendment of the Law."

MAGGS BROS. LTD. LONDON

Ancient Kitchen, Windsor Castle.
(See Item No. 379.)

[1817.]

[373] **A LETTER to the Right Honorable Lord Viscount Sidmouth** . . . on the subject of the present defective system of **Licensing Public-Houses and Liquor-Shops;** the propriety of a revision of that system, the necessity of clear and definite laws and an appeal in behalf of the body of licensed victuallers. . . . By a licensed victualler.

74 pp. 8vo. *Unbound.*
London, 1817. **7s 6d**

[1818.]

[374] **ELIZABETH** (Princess, daughter of George III). **A List of Persons entitled to get portions of the wedding cake** delivered at Windsor on the 7th. April, 1818, on account of the marriage of Princess Elizabeth, daughter of George III, to the Prince of Hesse-Homberg.

The original Manuscript list. 2 pp. *Foolscap paper.* **£2 10s**

Princess Sophie, daughter of George II, was presented with a whole cake, also the Equerry in Waiting. The Dean and Chapter got a large piece each, the King's five Physicians received large pieces, and the King's six pages "second pieces." The four maids of the Princess Dupon got small pieces, also the kitchen servants, the scullery maids, etc.

[1818.]

[375] [**AUDOT** (L. E.)]. **La Cuisinière de la Campagne** et de la Ville ou la Nouvelle Cuisine Economique.

First Edition. *With* 8 *plates.* Small 8vo. *Half calf.*
Paris: Audot, 1818. **15s**

Including observations on the management of a wine-cellar, and instructions on serving at table and the carving of meat. [Vicaire 54].

[376] ——— Third Edition.
With 10 *plates.* 8vo. *Original wrappers.*
Paris: Audot, 1823. **15s**

[377] ——— Tenth Edition. Corrected and augmented by Sulpice Barué.
With 10 *plates.* 8vo.
Bruxelles, Perichon, 1829. **10s 6d**

[1819.]

[378] [**COMBEROUSSE** (F. I. H. de)]. **Le Ministériel ou la manie des dîners.** Comédie en un acte et en vers.

39 pp. 8vo. *Cloth, original wrappers preserved.*
Paris: Ladvocat, 1819. **10s 6d**

With the Robert Viel bookplate.

[1819.]

[379] **PYNE** (W. H.). **The History of the Royal Residences** of Windsor Castle, St. James's Palace, Carlton House, Kensington Palace, Hampton Court, Buckingham House, and Frogmore.

Illustrated by 100 *highly finished coloured engravings, facsimiles of original drawings by the most eminent artists.* 3 vols., 4to. *Contemporary morocco gilt, g.e.*
London, 1819. **£35**

(See Illustration opposite.)

This contains coloured aquatints of the Ancient Kitchen, Windsor Castle; the Kitchen, St. James's Palace; Gothic Dining Room, Carlton House; together with the number of persons employed by Cardinal Wolsey in the Kitchens at Hampton Court. ("In his own Kitchen was a master-cook, who was attired daily in velvet or satin, and wore a gold chain," *etc.*)

MAGGS BROS. LTD. LONDON

[1820.]

[380] **CHATEAUNEUF** (Benoiston de). **Recherches sur les consommations** de tout genre de la ville de Paris en 1817 comparées à ce qu'elles étaient en 1789.

8vo. *Wrappers.*

Paris: chez l'auteur, 1820. **12s 6d**

A detailed account of the consumption of food in Paris in 1817 compared with 1789, describing the standard of living and all kinds of food. With comparative tables.

[1820.]

[381] **SEMELEE ET BACCHUS, ou Recueil de Chansons de Table.** Extraites des meilleurs auteurs.

12mo. *Half vellum, uncut. Frontispiece mounted.*

Paris: chez les Marchands de Nouveautés, N.D. (c. 1820). **12s 6d**

Containing poems by Félix, Dartois, Ledoux, etc.
With the Robert Viel bookplate.

[1820.]

[382] **LESSONS OF THRIFT published for General Benefit,** By a Member of the Save-All Club.

Engraved title and 12 *finely coloured humorous plates by I. R. Cruikshank.*

First Edition. Royal 8vo. *Full morocco gilt, uncut, t.e.g.*

London, 1820. **£6 10s**

(See Illustration below.)

Contains two humorous coloured illustrations, *"Roast and Boiled at Two Pence a head,"* and *"Flint Soup,"* together with Lesson XXXIV, *"Cheap Cookery,"* 4 pp.

[1820.]

[383] **DEN VERSTANDIGEN KOK, of de zorgvuldige Keukemeyd** . . . benevens den ervaren Confiturmaker.

70 pp. 12mo. *Wrappers.*

Gent: I. C. Van Paemel, N.D. (circa 1820). **£1 5s**

Dutch recipes and methods for the preparation of preserved fruit, conserves, jellies and syrups.

[1821.]

[384] **EGAN** (Pierce). **Life in London:** or, The Day and Night Scenes of Jerry Hawthorn, Esq., and his Elegant Friend Corinthian Tom, accompanied by Bob Logic, the Oxonian, in their Rambles and Sprees through the Metropolis.

Frontispiece and 35 finely coloured plates designed and etched by I. R. and G. Cruikshank.

First Edition. Royal 8vo. *Full blue levant morocco extra, full gilt back, and elaborately tooled sides, with floral borders and centre ornaments (with the original pictorial board covers bound in), uncut, t.e.g., by Zaehnsdorf.*

London, 1821. **£45**

A fine, uncut copy. This contains the text and plate of the "*Masquerade Supper at the Opera House.*"

[385] ——— Second Issue of the First Edition. Royal 8vo. *Full calf, g.e.*

London, 1821. **£20**

[1821.]

[386] **MACHET** (J. J.). **Le Confiseur Moderne** ou l'art du confiseur et du distillateur, contenant toutes les opérations du confiseur et du distillateur et, en outre, les procédés généraux de quelques arts qui s'y rapportent, particulièrement ceux du parfumeur et du limonadier.

Fourth Edition. 8vo. *Half calf.*

Paris: Maradan, 1821. **15s**

Vicaire 546.

[1822.]

[387] **CAREY** (David). **Life in Paris:** Comprising the Rambles, Sprees and Amours, of Dick Wildfire, of Corinthian Celebrity, and his Bang up-Companions, Squire Jenkins and Captain O'Shuffleton; with the Whimsical Adventures of the Halibut Family.

With brilliant impressions of the 21 coloured plates and 22 woodcuts by George Cruikshank. Large Paper Copy.

First Edition. Royal 8vo. *Full blue levant morocco extra, full gilt back, gilt floral borders on sides, with centre ornaments, uncut, t.e.g. (with the original pictorial board covers bound in at end), by Zaehnsdorf.*

London, 1822. **£60**

Contains coloured plates of "*Dining at Very's in the Palais Royal*"; "*Café de Mille Colonnes*"; "*Café d'Enfer*"; together with description of "*The Table d'Hôte.*"

Uncut copy on large paper.

MAGGS BROS. LTD. LONDON

No. 422. No. 441. No. 402. No. 419. No. 388.

Famous Cookery Books of the Early Nineteenth Century in contemporary "Romantique" Bindings.

[1822.]

EXCEPTIONAL COPY IN REMARKABLE CONTEMPORARY "ROMANTIQUE" BINDING.

[388] **CAREME** (A.). **Le Maitre d'Hotel Français** ou parallèle de la cuisine ancienne et moderne, considérée sous le rapport de l'ordonnance des menus selon les quatres saisons.

FIRST EDITION. *With 8 large folding plates, engraved title to Vol. I, and engraved frontispiece to Vol. II.*

2 vols., *brown calf, blind stamp in centres, blind stamped border and gilt lines round sides, gilt back, m.e. (Romantic binding).*

Paris: Firmin Didot, 1822. **£12 12s**

(SEE ILLUSTRATION OPPOSITE.)

[1822.]

[389] **HAVET**. **Le Dictionnaire des Ménages,** ou recueil de recettes et d'instructions pour l'économie domestique.

Second Edition, corrected and augmented, especially with a Calendar on good housekeeping, by Steph. Robinet and Mme. Gacon-Dufour. 8vo. *Half calf.*

Paris: Pierre Blanchard, 1822. **18s**

Containing recipes for preserving fruit and vegetables; how to prepare coffee, tea, chocolate, punch, lemonade, liquors; how to make wine, bread, cider, etc. [Vicaire, 439].

With the Robert Viel bookplate.

[1822.]

[390] **JULLIEN** (A.). **Manuel du Sommelier** ou instruction pratique sur la manière de soigner les vins.

With 3 engraved plates, illustrating the utensils for wine-making.

Third corrected and augmented edition. 8vo. *Half calf.*

Paris, 1822. **£1 5s**

Deals with the art of wine tasting, the clarification of Wines, their secondary fermentation, the means of preventing deterioration and of restoring them when they have become degenerated or naturally defective, or distinguishing pure wines from blended, adulterated or spurious ones. Also on the dues of circulation, entry, tolls, retail sales, and custom charges; rent etc., payable to the bonded warehouse at Paris.

[1823-4.]

[391] **CRUIKSHANK** (G.). **Points of Humour.**

Two Parts. FIRST EDITION. *With coloured etchings and woodcuts by George Cruikshank.* 8vo. *Full morocco gilt, t.e.g.*

London, 1823-4. **£5 5s**

Contains (Point VI, Pt. II), *"The Dinner, a Scene from Peregrine Pickle,"* with coloured humorous etching.

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[1823.]

[392] **OBSERVATIONS on the vinous fermentation:** With a description of a patent apparatus to improve the same, also a statement of the advantages to be derived from this system when applied to the Process of Brewing as confirmed by the testimony of Messrs. Gray and Co., Brewers of Westham . . . Essex.

With an engraved frontispiece illustrating the patent apparatus of Messrs. Deurbroucq & Nichols. 30 pp. 8vo. *Unbound.*

London, 1823. **7s 6d**

[1823.]

[393] **R . . . .** (J. L.). **La Laiterie** ou Art de traiter le laitage, de faire le beurre et de fabriquer les diverses sortes de fromages.

First Edition. 8vo. *Sprinkled calf, gilt back.*

Paris. Audot, 1823. **15s**

Giving an interesting account of the establishment of a dairy and its utensils; on cows, sheep and goats; on the milk-trade; on the manufacturing of butter; on the preparation and the quality of all kinds of cheese. [Vicaire, 489].

[1824.]

[394] **HASELMORE** (Anthony). **The Economist, or new family Cookery.**

With 17 plates illustrating the art of carving, an engraved frontispiece, showing a kitchen with game and poultry hanging from the ceiling, fish and vegetables on the floor and a cook carrying a plate with poultry, and an engraving on title depicting a peasant girl, feeding chickens and watering pigs. 8vo. *Half calf, uncut.*

London: T. and J. Allman Princes, 1824. **£1 5s**

[1825.]

[395] **ALBERT** (B.). **Le Cuisinier Parisien** ou manuel complet d'économie domestique contenant la cuisine, la charcuterie, la grosse patisserie et la patisserie fine.

With an engraved frontispiece, and three plates illustrating kitchen equipment.

Third Edition. 8vo. *Half calf.*

Paris: Dufour, 1825. **£1 5s**

An interesting account of the preservation of fruit, eggs & vegetables, on the smoking of meat, on remedies for poisoning from mushrooms, verdigris, mussels, etc., and on the management of a wine-cellar. [Vicaire, 9].

[1825.]

[396] **CARDELLI. Manuel du Limonadier,** du Confiseur, et du Distillateur.

New corrected and augmented edition.

12mo. *Half morocco, original wrappers preserved, uncut.*

Paris: Roret, 1825. **12s 6d**

This interesting little volume deals with the preparation of coffee, chocolate, punch, ices, refreshing drinks, preserves, pastries, artificial wines, juleps, beer, cider, etc. [Vicaire, 143].
With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

[1825.]

[397] **PERIGORD** (A. B. de) [**HORACE RAISSON**]. **Nouvel Almanach des Gourmands.** Première année.

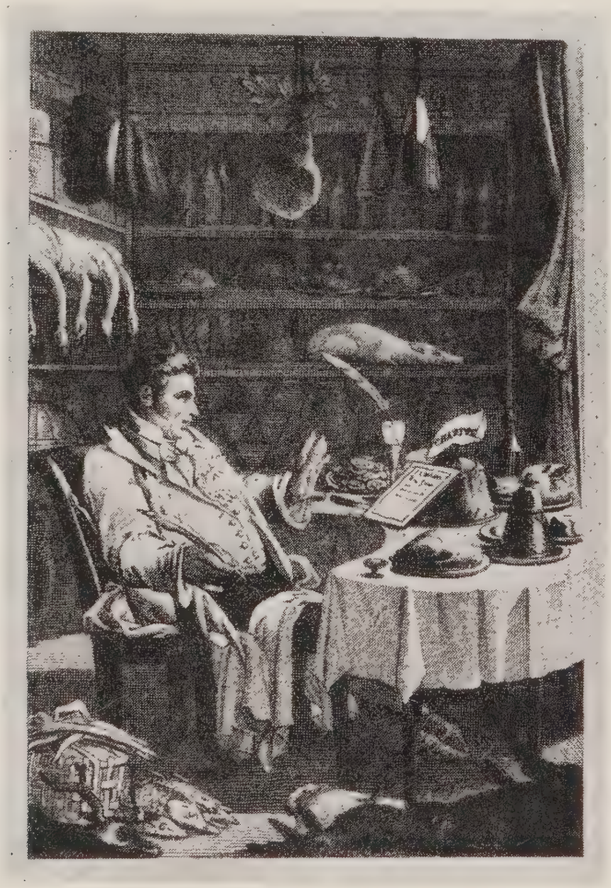
With an engraved frontispiece depicting a gourmet writing a menu. Also a folding gastronomical map of France.

First Edition. 12mo. *Half calf.*

Paris: Baudouin Frères, 1825. **£1 10s**

(See Illustration below.)

Commences with a "*Calendrier Nutritif.*" [Vicaire, 673].
With the Robert Viel bookplate.



Perigord (A. B. de) [**Horace Raisson**]: **Nouvel Almanach des Gourmands**—*continued.*

[398] ——— **Deuxième année.**

With an engraved frontispiece, and a gastronomical map of France on pink paper. Small 8vo. *Half morocco, original wrappers preserved.*

Paris, 1826. **£1 5s**

(See Illustration below.)

With the Robert Viel bookplate.

[399] ——— **Troisième année.**

With engraved frontispiece. Small 8vo. *Half morocco, original wrappers preserved.*

Paris, 1827. **£1 5s**

With the Robert Viel bookplate.

[1825.]

[400] **TABLEAU DES BOULANGERS de Paris,** pour l'exercice de l'an 1825, précédé des arrêtés, ordonnances et instructions, concernant le commerce de la boulangerie de Paris.

8vo. *Contemporary red morocco, border of gilt leaves round sides, gilt back, inside dentelle, g.e.*

Paris: Lebègue, 1825. **£2 2s**

Rules and Regulations concerning the Guild of Bakers, in a charming binding.

[1825.]

[401] **WESTMACOTT** (Charles). **The English Spy,** an original Work, Characteristic, Satirical, and Humorous. Comprising scenes and sketches in every rank of Society, being portraits of the illustrious, eminent, eccentric and notorious, drawn from the life by Bernard Blackmantle.

With 72 finely coloured plates and numerous woodcuts by Robert Cruikshank.

First Edition. 2 vols. Royal 8vo. *Full new morocco gilt, g.e.*

London, 1825. **£50**

Contains many humorous accounts of meals, and coloured plates illustrating scenes of eating and drinking.

"The Spread or Wine Party at Brazen-nose." (The definition of a "Spread" is given as follows: "A wine party of from 30 to 120 persons. The party who gives the Spread generally invites all the undergraduates he is acquainted with; the desert is ordered either from Jubber's or Sadler's for the number invited, for which he is charged at per head").

"Epitaph on the Glutton."
"A Frolic in High Life or a Visit to Billingsgate."
"The Oyster Saloon in Bridge Street."
"The Citizens Dinner Party."
"Feasters and Feasting."
"The Cits ordinary at the Gate House, Highgate."
"A Scene at Long's Hotel."
"The Bag-Men's Banquet at the Bell Inn, Cheltenham."

[1826.]

[402] **BRILLAT-SAVARIN. Physiologie du goût,** ou méditations de Gastronomie transcendante.

First Edition. 2 vols. 8vo. *Contemporary half calf, gilt backs (romantic style).*

Paris: A. Sautelet et Cie, 1826. **£21**

(See Illustration page 118.)

The excessive scarce first edition of this famous cookery classic.
Vicaire 116.

[403] ——— Another copy of the First Edition. *Contemporary half red morocco.* **£15 15s**

[404] ——— New Edition, with a note on the author.

With an engraving on title.

8vo. *Original wrappers, uncut, unopened.*

Paris: Charpentier, 1838. **£1 5s**

The first edition in one volume of this standard work.

[405] ——— Another Edition.

8vo. *Half calf. Original wrappers preserved (romantic binding by Amelot).*

Bruxelles: Société Typographique Belge, 1839. **18s**

With the Robert Viel bookplate.

[406] ——— Another Edition. With a Note by Eugène Bareste.

With 16 engraving. 2 vols. 12mo. *Half cloth.*

Paris: Lavigne, 1841. **£1 5s**

MAGGS BROS. LTD. LONDON

Brillat-Savarin: Physiologie du goût—*continued.*

[407] ——— Nouvelle Edition précédée d'une notice sur l'auteur par le Baron Richerand: suivie d'un **traité sur les Excitans modernes par M. de Balzac.**

8vo. *Half roan, gilt back (romantic binding).*

Paris: Charpentier, 1839. **£2 2s**

First Edition with the Balzac treatise.
With the Robert Viel bookplate.

[408] ——— Another Edition. 8vo. *Original wrappers, uncut.*

Paris: Charpentier. 1840. **10s 6d**

[409] ——— Another Edition. Précédée d'une notice biographique par Alph. Karr.

With portrait of the author and 7 engraved plates by Ch. Geoffroy on India Paper and numerous illustrations in the text by Bertall. 8vo. *Half calf, gilt back, g.e.*

(Paris): Gabriel de Gonet, n.d. (1848). **£2 10s**

The First Edition with these illustrations.

[410] ——— Nouvelle edition illustrée.

2 vols. Royal 8vo. *Half levant morocco, t.e.g., uncut.*

Paris, 1923. **£7 15s**

Edition limited to 300 copies (this copy is No. 88), with a duplicate proof set of the illustrations.

[1913.]

[411] ——— **Physiologie des Geschmacks.** In gekürzter Form übertragen von Emil Ludwig.

With numerous illustrations. 8vo. *Half calf, t.e.g.*

Leipzig, 1913. **6s**

Abridged German translation. Illustrated with the woodcuts of the French edition of 1864.

[1826.]

[412] **CARDELLI** (P.). **Manuel du Cuisinier et de la Cuisinière.** . . . Précédé d'un Traité sur la dissection des viandes, suivie de la manière de conserver les substances alimentaires, et d'un traité sur les vins.

Fourth Edition. *With an engraved frontispiece showing a kitchen with three cooks at work, a dining-room with four people at dinner, and three plates illustrating the art of carving.*

Small 8vo. *Half morocco, original wrappers preserved.*

Paris: Roret, 1826. **£1 5s**

Containing numerous recipes for hors d'oeuvres, meat, potatoes, sauces, poultry, fish, eggs, cream, confectionery, conserves, and a treatise on wines. [Vicaire, 142].
With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

[1827.]

[413] **KITCHENER** (William, M.D.). **The Cook's Oracle:** containing receipts for plain cookery on the most economic plan for private families: . . . containing also a complete system of cookery for catholic families.

A new edition. 8vo. *Boards, uncut.*

London: Cadell and Co., 1827. **10s 6d**

[1827.]

[414] **MARTIN** (Alexandre). **Manuel de l'amateur des Melons** ou l'art de reconnaître et d'acheter de bon melons; précédé d'une histoire de ce fruit avec un traité sur sa culture et une nomenclature de ses divers espèces et variétés.

With four curious coloured plates, illustrating the different varieties of melons, etc.

12mo. *Wrappers, uncut.*

Paris, 1827. **18s**

Vicaire 568.

[1827.]

[415] [**RAISSON** (Horace) and **ROMIEU** (Auguste)]. **Code Gourmand.** Manuel complet de Gastronomie contenant les lois, règles, applications et exemples de l'art de bien vivre. [Preceded by a Gastronomical Calendar.]

12mo. *Half calf.*

Paris, 1827. **£1 1s**

With the Robert Viel bookplate. [Vicaire, 729].

[1827.]

[417] [**RUNDLE** (Maria Eliza)]. **Domestic Economy and Cookery.**

First Edition. 8vo. *Half calf, uncut.*

London, 1827. **16s**

"Containing an account of the best English, Scotch, French, Oriental and other Foreign dishes; preparation of broths and milks for consumption; receipts for sea-faring men, travellers, and children's food."

[1827.]

[418] **WRENFORD** (W.). **An Abstract of the Malt Laws,** containing all the regulations affecting maltsters and dealers in Malt.

60 pp. 8vo. *Wrappers.*

London, 1827. **8s 6d**

With an "*Appendix to an Abstract of the Malt Laws, published in August, 1827, containing the Regulations of the Treasury Minute of 19th October, 1827; with the orders of the Commissioners of Excise thereupon.* London, 1828, 8 pp."

MAGGS BROS. LTD. LONDON

[1828.]

EXCEPTIONAL COPY IN REMARKABLE CONTEMPORARY "ROMANTIQUE" BINDING.

[419] **CAREME** (A.). **Le Cuisinier Parisien,** ou l'Art de la Cuisine Française au dix-neuvième siècle. Traité élémentaire et pratique des entrées froides, des socles et de l'entremets de sucre.

Deuxième Edition, revue et augmentée. *With 25 plates, designed by the author and engraved by Norman Fils, Hibon and Thierry.*

8vo. *Dark green calf, blind stamped in centres, gilt lines round sides, gilt back, m.e. (Fine Romantique binding).*

Paris: chez l'auteur, 1828. **£12 12s**

(SEE ILLUSTRATION PAGE 118.)

WITH CAREME'S ORIGINAL DRAWINGS FOR ORNAMENTAL CAKES.

[420] ——— **Le Patissier pittoresque** . . . précédé d'un traité des cinq ordres d'Architecture, selon Vignole, auquel on a joint des détails des ordres Cariatide, Paestum, Egyptien, Chinois et Gothique.

Troisième Edition, revue et augmentée. *With the 125 original drawings (as well as the engraved plates) for ornamental cakes, etc., of which 100 illustrate a variety of models of pavillions, rotundas, temples, ruins, towers, terraces, castles, cascades, fountains, country seats, cottages, mills and hermitages used as shapes for cakes, etc.*

2 vols. 8vo. *Text vol. in a contemporary romantic binding of blue calf with arabesques in centre, gilt lines round sides, gilt back; the volume of drawings is in a brown calf binding of slightly later date.*

Paris: Firmin Didot, 1828. **£16 16s**

[421] ——— Quatrième Edition, revue et augmentée. 8vo. *Half morocco.*

Paris: J. Renouard, Trese, Mansut, Maison, 1842. **£1 5s**

Containing 125 plates for ornamental cakes, etc., of which 100 illustrate a variety of models of pavillions, rotundas, temples, ruins, towers, terraces, castles, cascades, fountains, country seats, cottages, mills and hermitages used as shapes for cakes, etc. [Vicaire 145].

EXCEPTIONAL COPY IN REMARKABLE CONTEMPORARY "ROMANTIQUE" BINDING.

[422] ——— **Le Patissier Royal Parisien,** ou traité élémentaire et pratique de la Patisserie ancienne et moderne.

Deuxième Edition revue, corrigée et augmentée. *With 41 engravings, designed by the author.*

2 vols. 8vo. *Brown calf, blind stamp in centres, blind stamped border, gilt lines round sides, gilt back, m.e.*

Paris: chez l'auteur, 1828. **£12 12s**

(SEE ILLUSTRATION PAGE 118.)

MAGGS BROS. LTD. LONDON

[1828.]

[423] [**GARDETON** (César)]. **Dictionnaire des alimens** précédé d'une hygiène des tempéramens, des réflexions sur la digestion et les maladies de l'estomac.

Second Edition. 8vo. *Wrappers, uncut.*

Paris, 1828. **12s 6d**

This book indicates the qualities and digestibility of all sorts of food, together with the season in which they should be taken. [Vicaire 384].

[1828.]

[424] **MARTIN** (Alexandre). **Bréviaire du Gastronome** ou l'art d'ordonner le dîner de chaque jour suivant les divers saisons de l'année. . . . Précédé d'une histoire de la cuisine française ancienne et moderne.

With a coloured folding plate illustrating a gourmand in a kitchen, squeezing the chin of his cook.

Second Edition, augmentée. 12mo. *Half morocco.*

Paris, 1828. **£1 10s**

(See Illustration below.)

Dealing with the kitchen and its utensils, with the choice of a good cook, a food-calendar and menus for all the seasons of the year. [Vicaire 569].

Martin (Alexandre)—*continued.*

[1828.]

[425] [———] **Traité Médico-Gastronomique sur les Indigestions.** Suivi d'un essai sur les remèdes . . . à administrer en pareil cas. Ouvrage posthume de feu Dardanus ancien apothicaire.

With coloured frontispiece by Henri Monier.

12mo. *Boards, original wrappers preserved.*

Paris, 1828. **£1 10s**

The coloured frontispiece, showing a chemist in a wig, with a syringe under his arm, bears the title: Portrait of the author.

With the Robert Viel bookplate.

[1828.]

[426] ——— **Manuel de l'Amateur d'Huitres.**

First Edition. *With a burlesque coloured frontispiece and a folding plate.*

12mo. *Half morocco.*

Paris, 1828. **£1 5s**

"Containing the natural history of the oyster; a note on the fishing, the laying down, and the trade of this shell-fish in France; and treatises on the oyster with regard to its health-giving and epicurian qualities." [Vicaire 569].

[427] ——— Another Copy. *Original wrappers.* **£1 5s**

[1828.]

[428] ——— **Manuel de l'amateur de truffes** ou l'art d'obtenir des truffes, au moyen de plantes artificielles, dans les parcs, bosquets, jardins, etc. Précédé d'une hisoire de la truffe et d'anecdotes gourmandes et suivi d'un traité sur la culture des champignons.

With coloured frontispiece by H. Monnier, illustrating a gourmet and the author in the shop of Chevet with the motto: "Voila une belle pièce . . . et des truffes qui ont un parfum . . ."

First Edition. 12mo. *Half morocco.*

Paris, 1828. **£1 10s**

Vicaire 570.

[429] ——— Another Copy. *Original wrappers.* **£1 1s**

[1828-29.]

[430] ——— **Manuel de l'homme du monde,** guide complet de la toilette et du bon ton.

With charming engraved folding plate showing, in 8 scenes, the man of fashion dancing, riding, shooting, etc.

12mo. *Half morocco.*

Paris, 1828-1829. **£2 2s**

A book of etiquette, with sections of gastronomical interest: *Des Déjeuners; des Dîners; Des Soupers; L'Art de Découper* (carving).

MAGGS BROS. LTD. LONDON

Martin (Alexandre)—*continued.*

[1829.]

[431] ——— **Le Cuisinier des Gourmands,** ou la cuisine moderne . . . suivi de l'art de découper les viandes.

First Edition. *With an engraved frontispiece.* 12mo. *Half morocco.*

Paris, 1829. **£1 10s**

(See Illustration below.)

Containing a vocabulary of culinary expressions, numerous recipes and menus for every month of the year. [Vicaire 570].

[1829.]

[432] **BERCHOUX** (J. de). **Oeuvres.**

2 vols. 12mo. *Wrappers.*

Paris: Michaud, 1829. **10s 6d**

Vol. I contains: *La Gastronomie, Poème, suivie de poésies fugitives.*

Vol. II contains: *La Danse ou la guerre des dieux de l'opéra, suivie de poésies fugitives.*

[1829.]

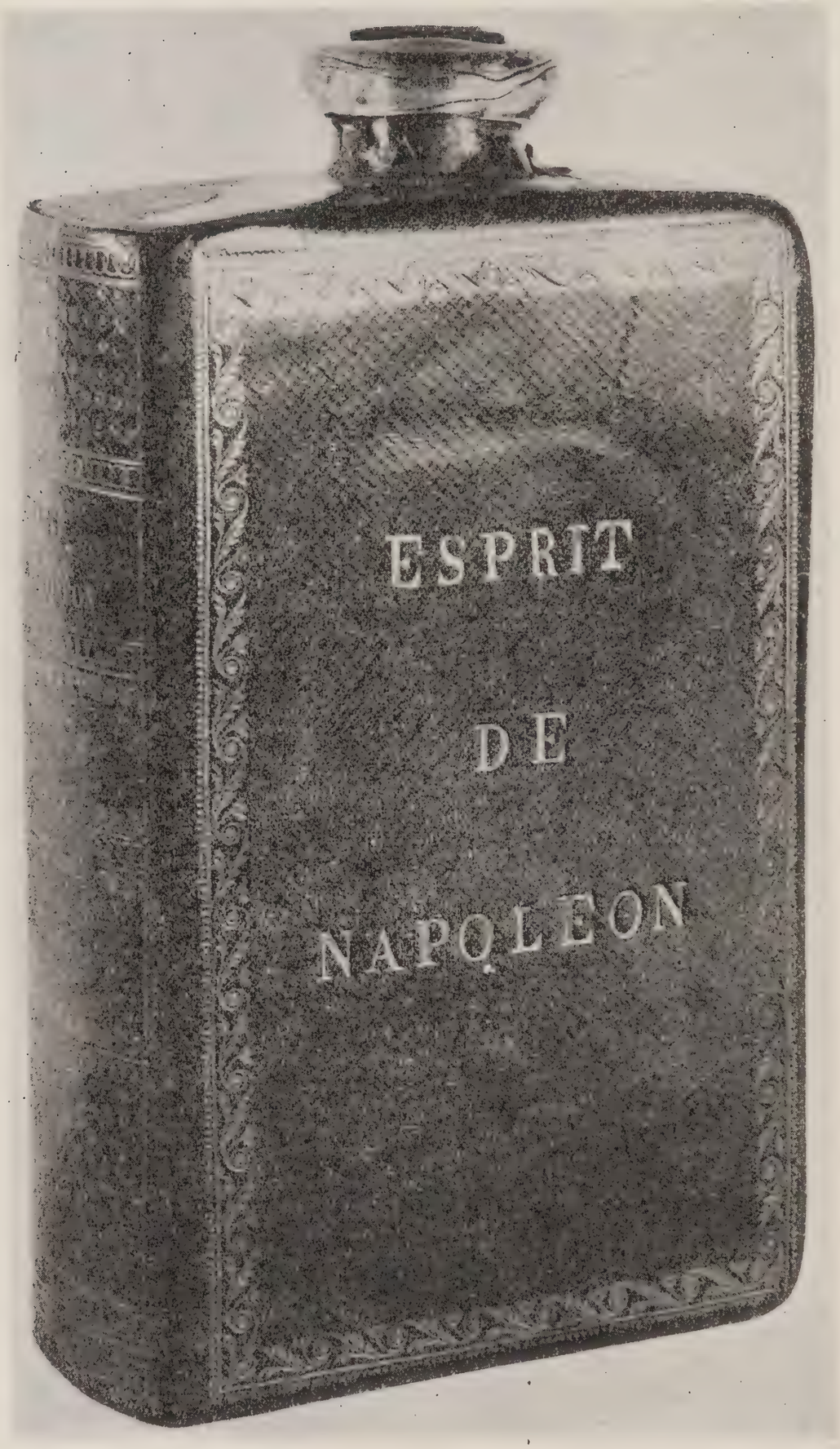
[433] **LE GOULLON** (François). **Der elegante Theetische** oder Kunst einen glänzenden Zirkel auf eine geschmackvolle und anständige Art ohne grossen Aufwand zu bewirthen.

With an engraved plate, illustrating the construction of an ice-house.

Fourth Edition. 8vo. *Half calf, original wrappers preserved.*

Weimar, 1829. **£1 10s**

Describing tea-table utensils, the preparation of tea, breakfast utensils and numerous recipes for punch, breakfast drinks, refreshments, ices, jellies, icing, cakes, tarts, biscuits, wafers, puff-pastries, yeast, etc.



(See Item No. 435.)

[1830.]

[434] [**DURAND.**] **Le Cuisinier Durand.**

First Edition. 8vo. *Half calf.*

Nîmes, 1830. **£3 3s**

This first edition, containing 885 recipes, is very little known.

[1830.]

[435] "**ESPRIT DE NAPOLEON.**" **Cognac Bottle to contain Napoléon Brandy,** covered with red morocco leather, gilt, and lettered "Esprit de Napoléon," made in the shape of a volume with a fully gilt lettered back and marbled edges.

Made for Dulas, Marchand de Liqueurs, Rue des Jeuneurs.

Paris, about 1830. **£12 12s**

(See Illustration opposite.)

[1830.]

[436] **PATENTE DE GOURMAND. Privilege for a glutton.**

2 pp. 4to. *With vignette of a glutton, seated at table, eating.*

Lille, [about 1830]. **£1 5s**

[1830.]

[436a] **PATENTE D'IVROGNE. Privilege for a drunkard.**

2 pp. 4to. *With vignette of a drinker, seated on a chair, in each hand a glass, on either side a servant with bottles filling his glasses; in the background a large barrel.*

Lille, [about 1830]. **£1 5s**

[1830.]

[437] **RAISSON** (Horace). **Almanach perpétuel des Gourmands,** contenant le Code Gourmand, et des applications, règles et méditations de Gastronomie transcendante.

Sixth Edition. *With engraved frontispiece.* 12mo. *Original wrappers, uncut.*

Paris, 1830. **£1 5s**

Very scarce item, with a gastronomical calendar and gastronomical rules. [Vicaire 729].

[1830.]

[438] **VERFELE** (Lefèvre). **DE MEAUX. Suprématie du Fromage de Brie.** Hymne d'un Meldois: dédié à M. J. . . . t, propriétaire en Brie.

6 pp. Small 8vo. *Boards.*

Paris, 1830. **15s**

With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

AU GOURMAND,

Corcellet, Rue de l'Ancienne Comédie — Palais Royal N.° 104

Paris a 24. Février 1831.

		F	C
M.rs			
2 d.	Vermicelle d'Italie	3	=
2 =	Capiron — 2 =	4	=
1 =	Biscotes	2	=
2 =	Semoulle	2	50
2 =	Crème de Riz	2	40
1 =	Sorte Gruau anglais	2	50
1/2 =	arrow-root	3	=
1/4	Salep	2	50
		21	90

p.r acquit G. Corcellet.

(See Item No. 438a.)

[1831.]

[438a] **"AU GOURMAND, Corcellet, Md. de Comestible Palais Royal."**

Bill, for food supplied to the Comtesse de Vologer, dated 28 February, 1831, and receipted by Corcellet.

On top is a large and curious vignette, 14½ x 11 cm., *illustrating a gourmet at table, greedily carving a fish. All around are dishes, plates, bottles, fruit, etc.*

1 pp. 8vo. 1831. **£2 15s**

(See Illustration opposite.)

[1831.]

[439] **INDIAN COOKERY,** as practised and described by the Natives of the East. Translated by Sandford Arnot.

36 pp. 8vo. *Wrappers.*

London: J. L. Cox, 1831. **15s**

[1832.]

[440] **JULIEN** (A.). **Topographie de tous les vignobles connus** . . . précédée d'une notice topographique sur les vignobles de l'antiquité et suivie d'une classification générale des vins.

Third Augmented Edition. 8vo. *Half calf.*

Paris: chez l'auteur, 1832. **£1 1s**

This very interesting work deals not only with the French vineyards but with all the most famous vineyards, giving their geographical situation, the kinds and qualities of the wines of each country, the principal shipping places and trade centres, the customs duties of France and other countries, etc.

Vicaire 471.

[1833-35.]

In a Beautiful Fresh Romantic Binding.

[441] **CAREME** (A.). **L'Art de la Cuisine Française** aux dix-neuvième siècle. Traité élémentaire et pratique. . . . Suivie de dissertations culinaires et gastronomiques.

First Edition. *With a portrait of the author and 23 folding plates.*

3 vols. 8vo. *Beautiful romantic binding, full calf, blind stamped in centres, gilt line round sides, gilt back, m.e.*

Paris: chez l'auteur, 1833-1835. **£16 16s**

(See Illustration page 118.)

Pages XXI—LIII comprise *"Notice Historique et Culinaire sur la manière dont vivait Napoléon à Sainte Helène."*

[442] ——— Another Copy of Parts I and II (without the additional volume).

With author's portrait and 11 folding plates.

2 vols. in 1. Thick 8vo. *Half calf.*

Paris: chez l'auteur, (1833). **£2 2s**

MAGGS BROS. LTD. LONDON

[1833.]

[443] **LOFFLER** (F. L.). **Neues Kochbuch** oder geprüfte Anweisung zur schmackhaften Zubereitung der Speisen, des Backwerks, des Confekts, des Gefrorenen und des Eingemachten.
Eighth Edition. 8vo. *Boards.*
Stuttgart, 1833. **12s 6d**

Recipes for soups, vegetables, ragoût, meat, sauces, salads, cakes, tarts, confectionery, preserves, ices and pickles.

[1834.]

[444] **ANTZ** (C. C.). **Tabaci Historia.** Dissertatio Manguralis quam consensu et auctoritate Gratiosi Medicorum Ordinis.
8vo. *Half calf.*
Berlin, (1834). **10s 6d**

[1834.]

[445] **LEHMANN** (August Erdmann). **Nützliches Buch** für die Küche bei Zubereitung der Speisen.
Fifth Edition. 8vo. *Boards.*
Dresden, 1834. **10s 6d**
A German cookery book.

[1834.]

[446] **MARGUERITE** (Mlle.). **Le Cordon Bleu. Nouvelle** cuisinière bourgeoise.
With frontispiece and illustrations in text. 12mo. *Boards.*
Paris: Roret (1834?). **8s 6d**

Numerous recipes and suggestions for menus in the different seasons of the year, the method of carving and serving, instructions regarding wines and wine-cellars, oils, truffles, melons, mushrooms, etc. [Vicaire 566].
With the Robert Viel bookplate.

[1835.]

[447] **PARKER** (T. N.). **Remarks on the Malt Tax:** with reference to the debate in the House of Commons on the 10th. March, 1835, and in defence of the farmers and maltsters.
34 pp. 8vo. *Unbound.*
Shrewsbury, 1835. **6s**

[1836.]

[448] [**BELON.**] **Le Pâtissier** universel et national.
With an engraved frontispiece showing four cooks making a cake in the shape of the church "La Madeleine," and 2 folding plates illustrating dainty sweets.
First Edition. 8vo. *Wrappers, uncut.*
Paris, 1836. **10s 6d**
Vicaire 81.

[1836.]

[449] **BURNET. Dictionnaire de cuisine** et d'économie ménagère.
First Edition. *With* 11 *plates at end.* Royal 8vo. *Half calf.*
Paris. 1836. **£1 16s**
A complete guide to cookery and housekeeping. [Vicaire 133].

[450] ——— Another copy. *Plates missing.* **10s 6d**
With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

[1836.]

[451] **MOYNIER. De la Truffe.** Traité complet de ce Tubercule.
8vo. *Half morocco.*
Paris, 1836. **12s 6d**

A detailed account of the Truffle, its natural history, its commercial value, and the place it occupies in culinary art. The fourth part deals exhaustively with the various ways of utilising Truffles. [Vicaire 613].

[1836.]

[452] **WIRTHE. Le Confiseur national et universel,** contenant les meilleurs procédés pour faire les confitures, compotes, dragées et pâtes diverses; suivi du Distillateur-Liquoriste et du Limonadier, traité complet et pratique de la distillation et des opérations du limonadier . . . par M. Mathieu.
With frontispiece and a plate. First Edition. 8vo. *Boards, uncut.*
Paris, 1836. **£1 1s**

A very interesting work on confectionery and on the preparation of coffee, tea, chocolate, punch, syrups, ices, sorbets and lemonades. [Vicaire 878].

[1837.]

[453] **THE COOK'S OWN BOOK, and Housekeepers Register.** . . . With numerous original receipts and a complete system of Confectionery. By a Boston Housekeeper. To which is added, Miss Leslie's Seventy-Five Receipts. . . .
With illustrations in text. 8vo. *Calf.*
Boston, 1837. **£1 5s**

An American cookery book comprehending all valuable recipes for cooking meat, fish and fowl; and composing every kind of soup, gravy, pastry, preserves, essences, etc.

[1837.]

[454] **GIRARDIN** (J.). **Notice biographique sur Edouard Adam,** professeur de chimie à l'Ecole municipale de Rouen, etc.
With 6 engraved plates, illustrating different distillators, and 2 facsimile letters.
31 pp. 8vo. *Cloth.*
Rouen, 1837. **10s 6d**

Edouard Adam (1768-1810) was the inventor of a new distillator for wine, which proved very profitable for the wine-provinces of France.
With the Robert Viel bookplate.

[1838.]

[455] [**TARENNE DE LAVAL,** Abbé.] **Le Patissier à tout feu** ou nouveaux principes économiques de patisserie.
Second Edition. *With 6 engraved plates, illustrating cake dishes.*
8vo. *Original wrappers.*
Paris. 1838. **8s 6d**

Describing methods of preparing and decorating all kinds of puff-pastries, hot and cold pies, brioches, biscuits, and Savoy cake.

[1839.]

[456] **AULAGNIER** (A. F.). **Dictionnaire des Alimens** et des Boissons en usage dans les divers climats et chez les différens peuples. . . . . Précédé de considérations générales sur la nourriture de l'homme.
8vo. *Half calf.*
Paris, 1839. **£1 5s**

"The natural history of each article of food, its origin, its principal constituents, its properties, the changes it undergoes and how to recognize them, and finally the most important rules to follow in order to keep healthy."
Vicaire 56.

MAGGS BROS. LTD. LONDON

[1839.]

[457] **BISHOP** (James). **A Brief Statement of Facts,** in illustration of the operation of the new Beer Laws.

Printed in gold on green paper. 7 pp. 8vo. *Unbound.*

Published by the Metropolitan Beersellers' Protection Association, January, 1839. **7s 6d**

Dedicated to Henry Warburton, "the friend of the licensed retail beersellers."

[1839.]

[458] **LESLIE** (Miss). **Seventy Five Receipts** for pastry, cakes and sweetmeats.

Eleventh Edition. 8vo. *Cloth.*

Boston, 1839. **18s**

[1841.]

[459] **SAINT-FRANCOIS** (Léon de). **Pathologie de l'Epicier.**

With illustrations in text. 12mo. *Half cloth.*

Paris, 1841. **10s 6d**

A dissertation on grocers.

[1842.]

[460] **CARDELLI.** **Nouveau Manuel complet des Gourmands** ou l'art de faire les honneurs de sa table.

With 4 *folding-plates showing the carving and serving of poultry, game, beef, lamb and fish.* 12mo. *Half morocco.*

Paris: Roret, 1842. **£1 16s**

With the Robert Viel bookplate.

Vicaire 143.

[1843.]

[461] **HOUSSAYE** (J. G.). **Monographie du Thé.** Description botanique, torréfaction, composition chimique, propriétés hygiéniques de cette feuille.

First Edition. *With* 18 *engraved plates, illustrating the tea-plant, its cultivation and preparation for trade.*

8vo. *Original blue gilt cloth, g.e.*

Paris: chez l'auteur, 1843. **10s 6d**

Vicaire 447.

[1843.]

[462] **PLUMEREY.** **Traité des Entrées** chaudes des rots en gras et en maigre, des entremets de légumes, des entremets sucrés chauds.

With an engraved portrait-frontispiece.

2 vols. 8vo. *Red morocco, gilt lines round sides, fleurons in corners, gilt back, inside dentelles, g.e.*

Paris, (1843). **£2 10s**

These two volumes complete the unfinished work of Carême, "L'Art de la Cuisine française au XIX siècle." [Vicaire 700].

[1844.]

[463] **BERNARDI.** **L'Art de donner des Bals et Soirées ou le Glacier Royal.** A new work compiled after "le Cuisiner royal" by Viard.

8vo. *Half calf.*

Bruxelles, 1844. **10s 6d**

MAGGS BROS. LTD. LONDON

[1843-4.]

[464] **FAYOT** (F.). **Les Classiques de la Table,** à l'usage des practiciens et des gens du monde.

With 15 engraved plates, including portraits of the Prince de Talleyrand, Grimod de La Reynière, Berchoux, Marquis de Cussy, Colnet, Carême, etc., and an original etching by Debucourt in brown ink, depicting a gourmet pouring out wine and pushing at the same time a well-loaded fork into his mouth, while his dog is greedily watching.

First Edition. 8vo. *Original wrappers, in exceptionally fine condition.*

Paris: au dépôt, rue Thérèse, 1843-4. **£4 4s**

Presentation copy from the Editor, F. Fayot. The etching by Debucourt is an additional plate, and does not appear in the other copies.

Includes the following works: Brillat-Savarin, *La Physiologie de Gout;* Berchoux, *La Gastronomie;* Grimod de la Reynière, *Des Ressources de la Table pendant toute l'année;* Colnet, *L'Art de diner en ville;* Marquis Luis de Cussy, *La Gastronomie historique,* etc. [Vicaire 178].

[465] ——— Another copy. *With 15 engraved plates in black.*

8vo. *Half morocco, gilt back, t.e.g. Original wrappers preserved.*

Paris, 1844. **£3 10s**

[466] ——— Second Edition. *With 22 engraved plates.*

8vo. *Half morocco.*

Paris: Martinon, 1844. **£2 10s**

[467] ——— **Petite Bibliothèque des Ecrits les plus distingués,** publiés à Paris, **sur la Gastronomie** et la Vie élégante.

With 5 portraits and two coloured engravings, after Paul Delaroche, Ary Scheffer, Isabey, Henriquel Dupont, Blanchard fils. Fourth Edition. 8vo. *Half morocco.*

Paris: E. Brière, 1848. **£1 5s**

[1845.]

[468] **AYTOUN** (W. E.) and **MARTIN** (Sir T.). **The Book of Ballads.** Edited by Bon Gaultier.

With numerous illustrations by Alfred Crowquill.

First Edition. 12mo. *Original cloth, g.e.*

London, 1845. **£1 15s**

Contains "The Royal Banquet."

[1845.]

[469] **BEN** (Paul) & **DESREZ** (A.). **Guide de la Maitresse de Maison.** Science du bien vivre ou Monographie de la Cuisine . . . suivie de mille nouvelles recettes.

8vo. *Half calf.*

Bruxelles, 1845. **10s 6d**

A Belgian edition of the author's earlier work, "*Science du bien vivre ou monographie de la cuisine.*" [Vicaire 82].

[470] ——— **Science du Bien Vivre ou Monographie de la Cuisine** . . . guide de la maïtresse de maison suivie de mille nouvelles recettes par ordre régulier du service de la table.

Third Edition. *With illustrations in text.* 8vo. *Half calf.*

Paris: chez Mlle. Emélie Desrez, 1846. **12s 6d**

This work gives a list of provisions which should always be in the house, a culinary calendar, a nomenclature of wines and the order in which they ought to be served, the preparation and arrangement of the dessert, a vocabulary of the terms used in the kitchen, a composition of meals on fast days, and the right way of making coffee. [Vicaire 82].

MAGGS BROS. LTD. LONDON

[1845.]

[471] **CRUIKSHANK. George Cruikshank's Table Book.** Edited by Gilbert Abbott A'Beckett.

With 12 full-page etched plates and numerous woodcuts in the text by George Cruikshank. First Edition. Royal 8vo. *Original cloth gilt, g.e.*

London, 1845. **£12 12s**

Includes two articles of gastronomical interest, "*The Mesmeric Dinner*" and "*Heads of the Table*"; the latter is illustrated with an engraved plate showing 12 types of diners.

[1845.]

[472] **DOUSSIN-DELYS. Vatel.** Tragédie (si l'on veut) ou drame burlesque en trois actes et en vers par un Gastronome en défaut.

First Edition. 55 pp. 8vo. *Cloth, original wrappers preserved.*

Poitiers, 1845. **12s 6d**

With the Robert Viel bookplate.

Very scarce.

[1845.]

[473] **SMITH** (John). **Fruits and Farinacea,** the proper food of man.

8vo. *Cloth, uncut.*

London, 1845. **10s 6d**

"Being an attempt to prove from history, anatomy, physiology and chemistry, that the original, natural and best diet of man is derived from the vegetable kingdom."

[1846.]

[474] **BRIFFAULT** (Eugène). **Paris à Table.**

First Edition. *With frontispiece and illustrations in the text by Bertall.* 8vo. *Boards.*

Paris, 1846. **12s 6d**

The frontispiece shows a cook (most likely the author) collecting all sorts of animals in a saucepan. He is standing over the river Seine, one foot on each bank. On the left of him is an enormous fork with the arms of Paris, and on the right a big bottle.

An anecdotal history of dinners in France from the earliest times to the present, with remarks on suppers and restaurants.

With the Paul de Cauville and Robert Viel bookplates.

Vicaire 115.

[1847.]

[475] **ANJORRANT** (Marquis). **Manuel populaire** pour l'alimentation économique.

16 pp. 8vo. *Original wrappers.*

Paris, 1847. **7s 6d**

An investigation of the nourishment of the working classes.

MAGGS BROS. LTD. LONDON

[1848.]

[476] **CAREME FILS. Bill for food** supplied to Mme. de Bonneval.

Paris: 16 février, 1848. **12s 6d**

A handwritten bill signed by the famous gastronomical author and *restaurateur* Carême.

[1849.]

[477] **ANNULAIRE Agathopédique et Saucial.**

8vo. *Contemporary dark green morocco, gilt pig in centre of both covers, gilt fleurons in corners, gilt lines round sides, gilt back, inside dentelles, t.e.g.*

Bruxelles, (1849). Imprimé par les presses iconographiques à la Congrève de l'ordre des Agath:·:. **£4 10s**

" L'Annulaire Agathopedique " is a miscellany in prose and verse of fantastical contributions by members of the Society. Worth mentioning is the *" Calendrier Agathopédique,"* which begins, like the French Revolutionary Calendar, at the end of September. The months are called as follows: Levreaumaire, Crêpose, Jambonose, Trufose, Boudinal, Canardinal, Melonidor, et Rasinaire.

The Society was founded by the Comte de Fortsas, at Brussels, in 1849, and its emblem was the pig.

The title-page of the *Annulaire* bears a vignette showing a pig crowned with roses, a table-cloth round its neck, fork and knife in its paws.

[1849.]

[478] **LE GUIDE du Domestique** . . . contenant des conseils de conduite . . . la manière de servir à table . . . et des recettes et renseignements. . . .

First Edition. *With 9 plates illustrating the different arrangements of dishes for breakfast and dinner.* 8vo. *Half cloth.*

Paris, 1849. **10s 6d**

Instructions on house-keeping, serving at table and the preparing of meals.

[1851.]

[479] **SHAW** (Thomas George). **The Wine Trade and its History.**

15 pp., and a statistical table of the import of wine from 1786 to 1850. 8vo. *Unbound.*

London, (1851). **5s**

A collection of letters published in the " City Article " of *The Times* regarding Wine Duties.

MAGGS BROS. LTD. LONDON

[1851.]

[480] **VARIN** (Amédée). **L'Empire des Légumes.** Mémoires de Cucurbitus Ier. Recueillis et mis en ordre par Eugène Nus et Antony Meray.

With a coloured frontispiece and 24 coloured plates by Amédée Varin.

First Edition. Royal 8vo. *Vellum, g.e.*

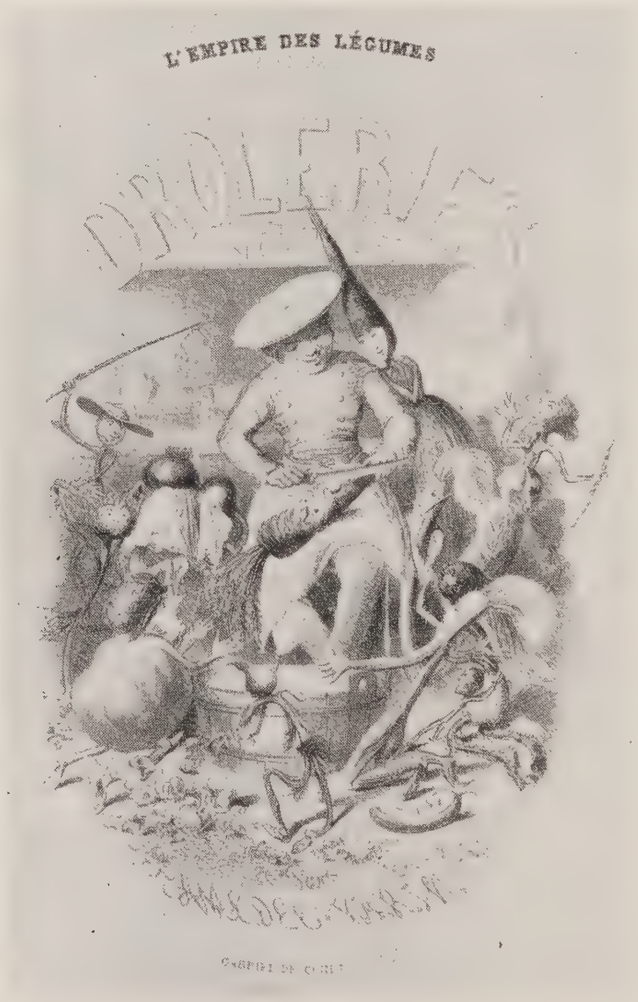
Paris: G. de Gonet, (1851). **£5 5s**

(See Illustration below.)

The memoirs of Cucurbitus I. (pumpkin) consist of vegetable drolleries, all vegetables being personified and acting like human beings. The finely coloured plates are as charming as they are amusing, and depict such subjects as two onions dressed up as a man and a woman in the middle of a matrimonial quarrel, or a carrot on a platform making a speech with the inscription: "Carotte parlementaire. Trois heures sans cracher." Or an army composed of beans with human faces, or two radishes completely drunk, leaning against the corner of a "pub," or two black radishes with negro faces imploring a white radish with a whip not to flog them, while the background is made up of a tropical hut and fields with negroes hard at work.

The frontispiece illustrates a cook, beginning to clean a carrot-man, who seems to be very frightened of the knife, while the carrot-wife leans on the cook's shoulder, obviously begging him to spare her vegetable-husband. In a half-circle in front of the cook, all sorts of vegetables express their pity and grief. Two onions weep, the radishes raise their hands, etc.

The charm of these pictures, their beautiful colouring and fine execution cannot be put into words.



[1854.]

[481] [**AUDOT** (L. E.)]. **Bréviaire du Gastronome utile et récréatif.**

12mo. *Boards.*

Paris, (1854). **15s**

A gastronomical calendar, also recording historical dinners. [Vicaire 56].

[1854.]

[482] **CAREME** (Antoine). **Le Maître-d'Hôtel Français.** Traité des Menus à servir à Paris, à St. Petersbourg, à Londres et à Vienne.

Nouvelle Edition, revue, corrigée et augmentée. *With* 10 *plates.*

2 vols. 8vo. *Original wrappers in exceptional condition.*

Paris, 1854. **£8 8s**

In unusually fine state of preservation.

[1854.]

[483] **CHEVALLIER** (A.). **Notice nécrologique sur Jean-Antoine-Brutus Menier,** négociant manufacturier, membre de la Société de Pharmacie de Paris. . . . .

15 pp. 8vo. Paris, 1854.

——— **Le Moulin de Noisiel-Sur-Marne.** . . . Three small photographs of the mill established by Menier in 1825, 1842 and 1853. And a poem covering 2 pp. composed on the occasion of the rebuilding of the mill of Noisiel in 1842.

5 pp. 8vo. *Bound together in original wrappers.* **10s 6d**

J. A. B. Menier (1795-1853) was the inventor of the reduction to a tasteless powder of certain medicinal substances, and founded mills for the making of chocolate, oatmeal, hulled barley, pearl barley, etc.

[1854.]

[484] **VIART, FOURET et DELAN. Le Cuisinier Impérial,** de la ville et de la campagne. . . . Augmentée de 200 articles nouveaux par **Bernardi.** Encyclopédie culinaire contenant l'art de faire la Cuisine, la Pâtisserie . . . une notice complète de tous les Vins par **Pierrhugue;** une Distribution des vins par ordre de service par **Grignon.**

23rd Edition. *With* 13 *plates illustrating the arrangement of dishes for a various number of people.* 8vo. *Half morocco.*

Paris: Barba, 1854. **12s 6d**

Containing also a marketing table indicating the seasons when meat, poultry, game, fish and vegetables are at their best and cheapest.

Vicaire 861.

[485] ——— 26th Edition. *With* 17 *engraved plates.*

Paris: Barba, 1859. **7s 6d**

Ownership stamp on half-title and title; spotted.

[1855.]

[486] **WORKING OF THE NEW BEER ACT.**

28 pp. 8vo. *Unbound.*

London, (1855?). **5s**

MAGGS BROS. LTD. LONDON

[1855.]

[487] **LES CLASSIQUES de la Table.** Nouvelle édition refondue et complète, comprenant de plus que les précédentes un Dictionnaire des origines et provenances des Produits de deux règnes, un Dictionnaire hygiénique des Aliments, une Histoire de l'Art culinaire . . . et précédée d'une notice sur les principaux auteurs des Classiques de la Table.

2 vols. Small 8vo. *Half calf.*

Paris: Firmin Didot, 1855. **£1**

[1856.]

[488] **BONNEVIE** (J. B.). **La cherté des vivres,** ses causes, ses conséquences et le moyen de les éviter.

With 2 statistical tables. 84 pp. 8vo. *Original wrappers.*
Bruxelles, 1856. **10s 6d**

[1856.]

[489] **HUSSON** (Armand). **Les Consommations de Paris.**

First Edition. 8vo. *Half cloth.*

Paris, 1856. **15s**

A statistical study in four parts of the food consumed in Paris. The second part deals with the consumption of bread from 1637 to 1854, butchers' meat, pork, and drink. The third part deals with poultry, game, fish, milk, eggs, sugar, coffee, tea, chocolate, fruit, and vegetables. The fourth part deals with food consumed in other large towns as compared with Paris, also with the price of food in Paris. [Vicaire 449].

[490] ——— Second Edition. *Half morocco.* Paris, 1875. **15s**

With the Paul Lacombe and Robert Viel bookplates.

[1856-1858.]

[491] [**LABANOFF** (Prince Alexandre de Rostoff)]. **Tablettes Gastronomiques de Saint-Pétersbourg** et précédées d'une liste des ouvrages à consulter.

2 vols. Royal 8vo. *Half morocco.*

St. Pétersbourg, 1856-58. **£3 15s**

Very scarce; only 100 copies printed. Containing a collection of the choicest menus served in St. Petersburg from 1841 to 1857.

[1857.]

[493] **ACTON** (Eliza). **The English Bread-Book for Domestic Use.** . . . Practical receipts for many varieties of bread, etc.

First Edition. Small 8vo. *Original cloth.*

London, 1857. **10s 6d**

MAGGS BROS. LTD. LONDON

[1857.]

[494] **HASSALL** (A. H.). **Adulterations Detected:** or, Plain Instructions for the Discovery of Frauds in Food and Medicine.

First Edition. Thick 8vo. *Original cloth.*

London, 1857. **12s 6d**

Presentation copy inscribed, "From the Author." From the Library of Lady Llanover, writer on cookery.

[1857.]

[495] **HEMERT** (J. Van). **Nieuw volledig Handboek der Kookkunst.**

8vo. *Wrappers.*

Schiedam, 1857. **7s 6d**

A Dutch cookery book dealing with the preparation of preserves, salads, tarts, confectionery, icing, ice-cream, etc.

[1857.]

[496] **JEANNETTE** (Mlle.). **La grande et véritable Cuisinière Bourgeoise** ou le Cordon-Bleu des villes et des Campagnes. . . . Augmentée aux articles boeuf, veau, mouton.

With frontispiece and 46 *illustrations in text.* 8vo. *Half calf.*

Paris, (1857). **7s 6d**

Containing advice on the carving of meat, on the trussing of poultry, on the composing of menus, etc. [Vicaire 464].

[1858.]

[497] **SOYER** (Alexis). **The Modern Housewife or Ménagère,** comprising nearly one thousand receipts for the economic and judicious preparation of every meal of the day and those for the nursery and sick room.

With frontispiece, 5 *engraved plates and a few illustrations in text.* 8vo. *Cloth.*

London, 1858. **10s 6d**

[1859.]

[498] **ETIENNE. Traité de l'Office.**

With 7 *engraved plates.* 2 vols. 8vo. *Half morocco.*

Paris: chez l'auteur, 1859. **£1 15s**

This work is one of the most complete on table service, hors d'oeuvres, salads, dessert, petits fours, preserves, etc. In the second volume is a treatise, with special pagination, on ices, and another on sweetmeats. [See Vicaire 347].

[499] ——— Another Edition. *With engraved plates.* 2 vols., 8vo, *half morocco.*

Paris, 1854. **£1 15s**

This copy has a slip pasted over the imprint on the title of each volume, "Au Bureau de la collection culinaire d'Antonin Carême," etc.

[1859.]

[500] **MONSELET** (Charles). **La Cuisinière poétique.** Avec le concours de MM. Méry, A. Dumas, Th. de Banville, Th. Gautier, Em. Deschamps, C. Caraguel, A. Barthet. Emile Solié, *etc.*

First Edition. 12mo. *Half cloth, original wrappers preserved, uncut.*

Paris, 1859. **15s**

This little work, full of witty culinary anecdotes, is written in prose and verse. Alexandre Dumas advises how to roast a chicken; Duranty how to prepare Lille-sausages; and Monselet describes the advantages and usefulness of gastronomy. [Vicaire 603].

With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

[1860.]

[501] **PETIT** (A.). **La Gastronomie en Russie.**
First Edition. 8vo. *Original wrappers.*
Paris: chez l'auteur, 1860. **£1 5s**
Practical information on Russian cookery. Also a French-Russian vocabulary of gastronomical terms, utensils, provisions, etc. [Vicaire 677].

[1862.]

[502] **BELEZE. Handleiding tot de Huishoudkunst**; eene vraagbaak voor huwbare meisjes en jonge vrouwe.
8vo. *Cloth.*
Gouda, 1862. **7s 6d**
Containing useful information with regard to the purchase and the preservation of food, the preparation of liquors, syrups, drink, and a number of recipes.

[1862.]

[503] **GERARD** (Charles). **L'Ancienne Alsace à Table.**
First Edition. Royal 8vo. *Original wrappers.*
Colmar, 1862. **£1 5s**
Historical survey of food, habits and customs of old Alsace, with a number of gastronomical and other anecdotes, as: *"Mets favoris de quelques fortes têtes"; "Influence d'une carpe du Rhin sur un financier de l'école de Fouquet"; "La friture, son caractèr et son importance dans les moeurs,"* etc. [Vicaire 401].

[1863.]

[504] **BJORKLUND** (Gustafwa). **Kokbok för Husmödrar.**
8vo. *Half morocco.*
Stockholm, 1863. **8s 6d**
A Swedish cookery-book.

[1863.]

[505] **VERICEL** (Gustave). **La Maltôte des Cuisinières**, ou la manière de bien faire la mule.
19 pp. 8vo. *Half cloth, uncut.*
Lyon: Perrin, 1863. **£1 5s**
Edition limited to 22 copies. Presentation copy from the Author.
This book is written in verse in the form of a discussion between an old cook and a young servant.

[1864.]

[506] **BEN** (Paul) & **DESREZ** (A.). **Science du Bien Vivre ou Monographie de la Cuisine** envisagée sous son aspect physique, intellectuel et moral. Guide de la maîtresse de maison. Suivie de mille nouvelles recettes par ordre régulier, du service de la table.
With numerous illustrations. Royal 8vo. *Half cloth.*
Paris, (1864). **10s 6d**
With the Robert Viel bookplate.

[1864.]

An English and Australian Cookery Book.

[507] **COOKERY for the many,** as well as for the "Upper Ten Thousand." By an Australian Aristologist.
With a coloured frontispiece and 3 coloured plates. 8vo. *Half cloth.*
London, 1864. **6s 6d**

MAGGS BROS. LTD. LONDON

[1864.]

[508] **CRE-FYDD'S Family Fare.** The Young Housewife's Daily Assistant on all matters relating to Cookery and Housekeeping.
Second Edition, revised. 8vo. *Original cloth.*
London, 1864. **7s 6d**

From the library of Lady Llanover, writer on cookery (see item 513).

[1864-65.]

[509] **LE GASTROPHILE. Journal de l'Art Culinaire. Nos. 1—34.**
8vo. *Half calf.*
Angers, 1864-65. **£2 10s**

Gastronomical journal containing numerous recipes.

[1864.]

[510] **LOUANDRE** (Charles). **De l'Alimentation publique** sous l'ancienne monarchie Française.
8vo. *Half calf.*
Paris, 1864. **12s 6d**

Interesting historical work on food of the French people before the Revolution.

[1866.]

[510a] **PASTEUR** (L.). **Etudes sur le Vin,** ses maladies, causes qui les provoquent, procédés nouveaux pour le conserver et pour le vieillir.
Numerous plates depicting "diseased wines" as seen under the microscope.
8vo. *Morocco, gilt back.*
Paris: Imprimerie Impériale, 1866. **£3 10s**

First edition of this famous work in which Pasteur formulates methods for the prevention of "diseases" in wines. "Pasteur's discoveries on fermentation inaugurated a new era in the wine-making industries."

[1866.]

[511] **ST. CLAIR** (Lady Harriett). **Dainty Dishes.**
8vo. *Original cloth, uncut.*
Edinburgh, 1866. **7s 6d**

[1866.]

[512] **TURENNE. La véritable manière de faire le Punch.**
Third Edition. 32 pp. Small 8vo. *Original wrappers.*
Paris, 1866. **5s**

Describing the different kinds of punch.

[1867.]

AUTHOR'S PROOF COPY.

[513] **LLANOVER** (Rt. Hon. Augusta Lady). **The First Principles of Good Cookery, Illustrated.**
FIRST EDITION. *With plates.* 8vo. *Cloth.*
London, 1867. **18s**

Lady Llanover's proof copy, with numerous corrections and additions in her autograph.

[514] ——— Another Copy of FIRST EDITION. **12s 6d**

With Lady Llanover's signature in pencil on fly-leaf.

MAGGS BROS. LTD. LONDON

[1868.]

[515] **DUFOUR** (Abbé Valentin). **Une question historique.** 1720-1868.
12mo. *Wrappers, uncut.*
Paris, 1868. **12s 6d**

Comprises a French translation of J. G. Keysler's "*Historical Dissertation on the Forbidding to eat Horseflesh,*" followed by the original Latin text, and a treatise continuing Keysler's study of horseflesh as food up to 1868.

Only a few copies printed.

[1868.]

[516] **NICOLARDOT** (Louis). **Histoire de la Table;** curiosités gastronomiques de tous les temps et de tous les pays.
First Edition. 8vo. *Half morocco, original wrappers, preserved, uncut.*
Paris, 1868. **16s**
Vicaire 623.
With the Robert Viel bookplate.

[1870.]

[517] **PORTE** (J. P. A.). **De la Hygiène de la Table.** Traité du Choix des Aliments, dans leurs rapports avec la santé.
First Edition. Royal 8vo. *Half calf.*
Paris, 1870. **12s 6d**
Vicaire 705.
With the Robert Viel bookplate.

[1870-1.]

[518] [**PARIS DURING THE SIEGE OF 1870-71**]. Specimen authentique des infames spéculations aux quelles à donné lieu le Siège de Paris.

Proclamation regarding the profiteering in food during the Siege of Paris which caused great misery amongst the population. The author, who signs himself "**Un cordon bleu** L.G.," accuses the Defence Government of culpable mal-administration in neglecting to take over all food supplies at the commencement of the siege.

Examples are given of the exhorbitant prices at which were sold different articles of food, including the flesh of elephant, bear, cat, dog, rat, etc.

Broadside.
Paris, 1871. **£3 3s**
(See Illustration opposite.)

[1872-74.]

[519] **DUBOIS** (Urbain). **Cuisine artistique.** Etudes de l'école moderne.
First Edition. *With* 133 *plates.* 2 vols., 4to. *Half morocco.*
Paris, 1872-1874. **£2 10s**
With author's signature. [Vicaire 290].

[520] ——— Another Copy of the First Edition.
With 133 *engraved plates.*
Two parts in one volume. 4to. *Half morocco.*
Paris, 1872-4. **£2 10s**

Inserted at the beginning of this copy is an original menu of the dinner served in Berlin, on May 3, 1874, to the Emperor of Russia, with an explanatory note on the back by the author.

[1872.]

[521] **KRACKHART** (Carl). **Neues illustrirtes Conditoreibuch,** Ein praktisches Hand- und Nachschlagebuch für Conditoren, Fein-und Pastetenbäcker, Lebküchner, Chokolade und Liqueurfabrikanten. . . .
With 52 *coloured plates illustrating the icing and decoration of cakes.* 8vo. *Half cloth.*
Wiesbaden, 1872. **15s**

"A book for Confectioners, Fancy and Pastry Cooks, Chocolate and Liqueur Manufacturers, and also for all housewives."

MAGGS BROS. LTD. LONDON

RÉPUBLIQUE FRANÇAISE

LIBERTÉ, ÉGALITÉ FRATERNITÉ

SPECIMEN AUTHENTIQUE
DES INFAMES
SPÉCULATIONS
AUXQUELLES A DONNÉ LIEU
LE SIÉGE DE PARIS
1870 — 1871

Le Gouvernement de la Défense nationale, animé de sentiments anti-républicains et de plus, doué d'une coupable incapacité administrative, a encouragé la **SPÉCULATION** en négligeant de réquisitionner et de taxer, dès le début du siége, toutes les denrées nécessaires à l'alimentation de la population de Paris.

Il s'en est suivi des excès déplorables; les spéculateurs ligués ont caché leurs marchandises pour les vendre, en moment opportun, dans des proportions vraiment scandaleuses, comme on peut s'en convaincre par les chiffres éloquents qui suivent :

TARIF VÉRIDIQUE DES DENRÉES

Viande d'Éléphant, la livre	20 fr.	»
Id. d'Ours, comme étrennes, la livre	15	»
1 petit Cochon de lait a été vendu	580	»
Ail, la tête	0	50
Le 1/2 kil. de Beurre fondu et salé	40	»
Id. de Beurre frais	64	»
Id. de Beurre végétal mélangé	12	»
Les 100 kil. de Bois	25	»
Le 1/2 kil. de Biscuit de mer	1	10
1 Boîte de Sardines	12	50
1 Id. de Haricots verts	8	90
1 Id. de Petits Pois	6	»
1 Bougie	0	40
Le 1/2 kilo de Bœuf conservé	15	»
Id. Boudin de cheval	6	»
1 Coq	55	»
1 Cothran	6	»
100 litres de Coke	16	»
1 Cervelle de Mouton	5	»
1 Chat	15	»
1 Chien fourré	12	»
1 Carotte	2	25
1 Chou	12	»
Le 1/2 kilo de Chandelles	6	»
100 kilos de Charbon de terre	30	»
Charbon de bois de bouleau	3	»
Le 1/2 kil. de Chocolat	4	»
1 Dindé truffée	200	»
1 — sans truffes	140	»
1 Escarolle	1	25
Le 1/2 kilo de Fromage de Gruyère	30 fr.	»
Le 1/2 kil. de Gélatine (cheval)	5	75
Le 1/2 kil. d'Huile d'olives	20	»
Le 1/2 kil. Hure (cheval)	8	»
Haricots secs, le litre	7	»
Laubor, les 500 grammes	45	»
Le 1/2 kil. de Lard	22	»
1 Lapin	66	»
1 Lièvre	75	»
1 Navet	1	50
1 Œuf frais	2	75
1 Oie	175	»
Oignons, le boisseau	65	»
1 Passereau	1	50
1 Pigeon	14	»
1 Poule	70	»
1 Poulet	50	»
Pâte de Lièvre, le 1/2 kil.	75	»
Id. de Volaille, la pièce	45	»
Id. de Bœuf	28	»
1 Pied d'Éléphant	0	50
1 Poireau	1	25
Pommes de terre, le boisseau	50	»
1 Rat	2	25
Riz, le 1/2 kilo	2	»
Saucisson de Cheval, le 1/2 kilo	8	»
Id. de Veau —	12	»
Id. de Mulet et d'Âne	10	»
Sucre, le 1/2 kilo	2	»
Viande de Chien le 1/2 kilo	3	50
Id. de Mouton, le 1/2 kilo	12	»
Id. d'Âne, le 1/2 kilo	12	»

N. B. — **Les Gardes Nationaux touchaient, par jour, 1 fr. 50 de solde**

Il est facile de se rendre compte, d'après ce tableau, de la misère dont a dû être affligée la ville de Paris pendant les cinq mois de siége qu'elle a eu à subir, aussi les décès n'ont-ils jamais été si nombreux que durant cette terrible période.

Proposition de l'Auteur. *La condition libre.*

L. G.

En vente chez M. PIGEOL, m^d de vin, au coin de la rue Montcatre et de la rue du Croissant.

(See Item No. 518.)

[1873.]

[522] **DUMAS** (Alexandre). **Grand Dictionnaire de Cuisine.**

First Edition. *With two engraved portraits by Rajon, one of the author, the other of J. Vuillemot.* Large 8vo. *Cloth.*

Paris, 1873. **£3 10s**

A classic of Cookery.

With the Robert Viel bookplate.

[1873.]

[523] **HOOPER** (Mary). **Handbook for the Breakfast Table.** Varied and economical dishes.

62 pp. Small 8vo. *Original cloth.*

London, 1873. **3s 6d**

Containing recipes for egg, fish, and light-meat dishes; also directions for the preparation of coffee, tea and chocolate.

[1873.]

[524] **LEBAULT** (Armand). **La Table et le Repas à travers les siècles.**

With 116 *illustrations in text.*

Royal 8vo. *Original front wrapper.*

Paris, (circa 1873). **£1 1s**

[1873.]

[525] **ROYER** (A.). **Etude sur les Vins qui se consomment en Belgique.**

8vo. *Original wrappers.*

Namur, 1873. **7s 6d**

Description of the wines drunk in Belgium, and a comparative study of the Bordeaux and Burgundy vintages from 1819 to 1867. Also an article by A. Joubert on *Manière de soigner et servir les Vins.*

[1874.]

[526] **GOUFFE** (Jules). **Le Livre de Cuisine,** comprenant la cuisine de ménage et de la grande cuisine.

With 25 *chromo-lithographical plates and* 161 *woodcut vignettes, designed by E. Ronjat.*

Third Edition. Thick royal 8vo. *Half morocco.*

Paris, 1874. **£1 1s**

This work is one of the most complete of its time; but a large income would have been necessary to carry out the recipes and advice of this gourmet.

The plates are very fine, and give an exact idea of the food and dishes described.

Vicaire does not mention this edition.

[1874.]

[527] **MONSELET** (Charles). **Gastronomie.** Récits de Table.

Second Edition. 8vo. *Half cloth, uncut.*

Paris, 1874. **12s 6d**

Vicaire, 606.

MAGGS BROS. LTD. LONDON

[1875.]

[528] **GOUFFE** (Jules). **Le livre des Soupes et des Potages,** contenant plus de quatre cent recettes de potages français et étrangers.
First Edition. 8vo. *Half red morocco, original wrappers preserved.*
Paris, 1875. **£2 15s**
Very scarce.
With the Robert Viel bookplate.

[529] ——— Another copy. *Original wrappers.* **£1 1s**
Vicaire, 419.

[1876.]

[530] **BERCHOUX** (J. de). **La Gastronomie. Poëme en quatre chants.** Publiée avec une notice et des Notes par Félix Desvernay.
8vo. *Half cloth, original wrappers preserved, uncut.*
Paris, 1876. **10s 6d**
With the Robert Viel bookplate.

[530a] ——— Another copy. *Original wrappers.* **7s 6d**

[1876.]

[531] **CONDAMY** (A.). **Etude sur l'histoire naturelle de la Truffe.**
With 12 plates, illustrating the process of growth and the varieties of the truffle.
32 pp. 4to. *Original wrappers.*
Angoulême, 1876. **10s 6d**

[1876.]

[533] **DUBOIS** (Urbain) and **BERNARD** (Emile). **La Cuisine Classique.** Etudes pratiques, raisonnées et démonstratives de l'Ecole Française.
With frontispiece within a frame composed of culinary creations, 6 plates and numerous illustrations in the text.
Seventh Edition. 2 vols. 4to. *Half morocco.*
Paris, 1876. **£3 3s**
This gives menus for a large number of guests, beginning with dinners of 10 covers and ending with a buffet for a dance of 3000 people. There are also reproductions of some menus served at royal tables.

[534] ——— Fifteenth Edition. 2 vols., 4to, *half morocco.* Paris, 1890. **£3 3s**

[1876-77.]

[535] **IRVING** (Washington). **Old Christmas.**
With numerous full-page and other illustrations by R. Caldecott. 1876.
Bracebridge Hall. *Illustrated by R. Caldecott.* 1877.
Together 2 vols. First Editions. Post 8vo, *bound by Riviere in mottled calf, gilt, g.e., with the original cloth covers bound in at end.*
London, 1876-77. **£6 6s**
These contain references to Cooking, Food, Eating and Drinking, including:—
"*The Stage Coach.*" (With reference to the provisions provided at an old English Inn).
"*Christmas Eve.*" (With reference to the specially prepared cakes and pies).
"*A Christmas Dinner.*" (With various courses, including Boar's Head, Peacock Pie, Wassail Bowl, etc.).

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[1877.]

[536] **DESNOIRESTERRES** (Gustave). **Grimod de La Reynière et son groupe,** d'après des documents entièrement inédits.
FIRST EDITION. *With a portrait-frontispiece.* 8vo. *Original wrappers, unopened.*
Paris, 1877. **10s 6d**

Biography of Grimod de la Reynière, president of the Jury of Tasters, and author of Nos. 331, 333, 336 and 342 of this catalogue.

[1877.]

[537] **MONSELET** (Charles). **Lettres Gourmandes.** Manuel de l'homme à table.
8vo. *Original wrappers, uncut.*
Paris, 1877. **15s**

Vicaire, 1606.

[1878.]

[538] **PRAROND** (Ernest). **Abbeville à table.** Etudes gourmandes et morales.
90 pp. Royal 8vo. *Original wrappers.*
Amiens, 1878. **18s**

A history of gastronomy in Abbeville, dealing with the annual feasts and dinners, and the different tradesmen.

[1878.]

[539] **TAMISIER. Le Bastidon des Douze ou la Société de Sans-Façon.**
8vo. *Half buckram. Original wrappers preserved, uncut.*
Marseille, 1878. **8s 6d**

Edition limited to 250 copies.
With the Robert Viel bookplate.

[1879.]

[540] **ISONO** (T.). **On Shoyu.**
25 pp. 8vo. *Original cloth.*
Tokio, published by the Department of Science in Tokio, Daigaku 2539 (1879). **15s**

Treatise on the liquid produced by the fermentation of beans and wheat in a saline solution.

[1880.]

[541] **MONSELET** (Charles). **Poésies complètes.**
With a portrait. 8vo. *Original wrappers.*
Paris, 1880. **15s**

Containing poems on gastronomical subjects and on the months with regard to their gastronomical features.

[1880.]

[542] **SANS-TERRE** (Jeanne). **Les petits plats pas cher.**
8vo. *Original boards.* Paris, (circa 1880). **6s 6d**

[1881.]

[543] **D——** (X. T.). **Avant de quitter la Table.** Causeries du Dessert.
With a portrait of the author. 8vo. *Half morocco.*
Paris, 1881. **12s 6d**

This work by an unknown author contains observations on the meals of the Greeks and Romans, during the Middle-Ages, the Renascence and in modern times. It deals with alimentary hygiene, speculative gastrology and gives numerous recipes, as well as anecdotes concerning food. [With the Robert Viel bookplate].

[1882.]

[544] **VALBY** (H.). **Le Sucrage des raisins et des marcs.**
51 pp. Dijon, 1882.

Treatise on the importance of sugar in the manufacture of wine.

VANNELET (Emile). **Barêmes pour les vendanges à l'usage des négociants en vins et propriétaires-vignerons.**
37 pp. 12mo.

A Vintage ready-reckoner for wine-merchants and vineyard-owners.
2 works bound together. *Half morocco.*
Reims, 1883. **10s 6d**

With the Robert Viel bookplate.

[1884.]

[546] **BRENDEL** (F. H.). **Der Gastronom.** Handbuch für alle im Hôtel-und Restaurationswesen vorkommendem Speisen und Gerichte nach ihrer Benennung in deutscher, französischer und englischer Sprache.
Third Edition. Small 8vo. *Cloth.*
Tharant b. Dresden, 1884. **7s 6d**

A French—German—English gastronomical vocabulary.
With the Robert Viel bookplate.

[1885.]

[547] **ENGLEBERT** (A.). **Le livre de la ménagère belge,** ou l'art de faire economiquement la bonne cuisine Flamande et Française.
Small 4to. *Original wrappers.*
Bruxelles, 1885. **3s 6d**

[1885.]

[548] **WILLIAMS** (W. M.). **The Chemistry of Cookery.**
First Edition. 8vo. *Original cloth.*
London, 1885. **6s**

[1886.]

[549] **ESCOFFIER** (A.). **Traité sur l'art de travailler les fleurs en cire.**
36 pp. Small 8vo. *Wrappers.*
Paris, (1886). **5s**

Dealing with the use of wax-flowers as decoration for culinary dishes.
Vicaire, 338.

[1886.]

[550] **GRAND-CARTERET** (John). **Raphaël et Gambrinus, ou l'Art dans la Brasserie.** Etude sur la décoration des Brasseries, Caves et Cabarets, en France et en Allemagne.
With etched frontispiece by Marcellin Desboutin, 8 woodcut plates, and numerous illustrations and vignettes in the text, including some in colour.
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A profusely illustrated work, describing in detail the interiors, paintings, decorations, types of waiters, etc., of the most famous brasseries and cabarets of Paris: *Lion d'Or, Auberge des Adrets, Taverne Montmartre, Chat Noir, Tambourin,* etc.; also those of Lyons, Strassburg, Munich, Leipzig, Berlin, Brussels and London.
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[1887.]

[551] **L'ART de faire maigre.**
First Edition. 8vo. *Original wrappers.*
Paris, 1887. **15s**
Recipes for meatless dishes. [Vicaire, 47].

[1887.]

[552] **COFFIGNON** (A.). **L'Estomac de Paris.**
With 3 maps and 7 plates. 8vo. *Original wrappers.*
Paris, (1887). **7s 6d**
Dealing with the markets, the slaughter-houses, bread, meat, drinks, etc. in Paris.
Vicaire, 186.

[1887.]

[553] **GARLIN** (Gustave, de Tonnerre). **Le Cuisinier Moderne ou les secrets de l'Art Culinaire.** Menus—Haute Cuisine—Pâtisserie—Glaces—Office, etc. Suivi d'un dictionnaire complet des termes techniques.
First Edition. *With 60 plates.* 2 vols. 4to. *Half calf.*
Paris, 1887. **£4 4s**
Vicaire, 386.

[1887.]

[554] **LEBOUR-FAWSSETT** (Emilie). **Economical French Cookery for Ladies.** Adapted to English households. By a "Cordon-Bleu."
Small 8vo. *Original cloth.*
London, 1887. **3s 6d**

[1887.]

[555] **SUZANNE** (Alfred). **L'Art de préparer, servir & Accommoder les salades.** 150 recettes.
With illustrations in text by Gérard Tantet. 8vo. *Unbound.*
Paris, (1887). **3s 6d**

[1888.]

[556] **BALLIEU** (A. Jacques). **Un Diner littéraire au XVIIIe. siècle.** Le dîner du Bout-du-Banc.
12mo. *Half cloth, original wrappers preserved.*
Paris, 1888. **10s 6d**
The *Diner du Bout-du-Banc* was founded by the actress Mlle. Quinault.
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[1888.]

[557] **DELCOURT** (Pierre). **Ce qu'on mange à Paris.**
8vo. *Half calf, uncut, original wrappers preserved.*
Paris, (1888). **10s 6d**
With the Robert Viel bookplate. [Vicaire, 261].

[1888.]

[558] **MALORTIE** (Ernst von). **Das Menu.** (First part.)
Third Edition. *With a menu as frontispiece.* 8vo. *Original cloth.*
Hanover, 1888. **10s 6d**
Containing specimen menus for every day of the year, historical menus and a list of culinary literature.

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[1889.]

[559] **HAUCHECORNE** (A.). **Le Cidre.**
138 pp. Rouen, 1889.

——— **Analyse Commerciale du Cidre.**
With 28 illustrations in text. 40 pp. Le Mans, N.D.

SALLERON (J.). **Notice sur les Instruments de Précision appliqués à l'oenologie.**
Second Edition. *With 2 plates and 65 illustrations in text.* Paris, 1887.
3 works bound together. 8vo. *Half cloth.* **10s 6d**

With the Robert Viel bookplate.

[1890.]

[560] **BLOM** (Marie). **Husholdningsbog for By og Land.**
With engraved half-title and 5 illustrations in text. 8vo. *Half calf.*
Kristiania, 1890. **6s 6d**

A Norwegian cookery book.

[1890.]

[561] **ROBINET** (Edouard). **Manuel Général des Vins.** Deuxième partie: Vins Mousseux.
Fourth Edition. *Illustrations in the text.* 8vo. *Half morocco.*
Paris, (circa 1890). **10s 6d**

A detailed account of the manufacture of Champagne.
With the Robert Viel bookplate.

[1890.]

[562] **LA TABLE et la Gastronomie.**
Small 8vo. *Original wrappers.*
Paris, (c. 1890). **5s**

Describing the meals of the Greeks, the Romans and the French.

[1891.]

[563] **SCHEIBLER** (Sophie Wilhelmine). **Allgemeines Deutsche Kochbuch für alle Stände.** Ein unentbehrliches Handbuch . . . . nebst einem Anhange enthaltend die wichtigsten Sätze aus der Lehre von der Ernährung des Menschen von Dr. Med. Max Frühauf.
With frontispiece and four coloured plates. 8vo. *Original cloth.*
Leipzig, 1891. **7s 6d**

A German cookery-book.

[1892.]

[564] **TENDRET** (Lucien). **La Table au Pays de Brillat-Savarin.**
First Edition. 8vo. *Half calf, original wrappers preserved.*
Belley, 1892. **£1 15s**

Treatise on culinary science with a dissertation on the culinary dishes of Belley, birthplace of Brillat Savarin in the Department of Ain, chef-lieu Bugey, with recipes from this part of France.
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[565] ——— Another copy of First Edition.
8vo. *Wrappers (dated: "Paris, 1892").*
Belley, 1892. **18s**

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[1893.]

[566] **GOUDEAU** (Emile). **Paris qui consomme.**

With 50 *charming coloured plates illustrating different types of diners in Paris, and an original water-colour drawing on half-title by Pierre Vidal.*

Small folio. *Half calf, uncut.*

Paris, 1893. **£3 15s**

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[1893.]

[567] **UNIVERSAL-LEXIKON DER KOCHKUNST.**

Fifth Edition. *With* 7 *plates,* 49 *reproductions of original menus, a gastronomical map of Germany, and* 81 *illustrations in text.*

2 vols. Thick royal 8vo. *Half morocco.*

Leipzig, 1893. **£1 5s**

A Dictionary of Cookery.

[1894.]

[568] **CHATILLON-PLESSIS. La vie à table à la fin du XIXe. siècle.** Théorie, pratique et historique de Gastronomie moderne.

With 2 *engraved folding-plates,* 8 *full-page plates and numerous illustrations in text, comparing past and present customs.*

8vo. *Half red morocco, gilt lines round sides, gilt back, g.e.*

Paris, 1894. **£1 5s**

One of the folding-plates contains the portraits of 80 French gastronomers and practitioners from Brillat-Savarin up to the end of the 19th century. The other is a photographic reproduction of a gastronomical number of "Le Figaro," 21st December, 1889.

[1894.]

[569] **DECROIX** (M. E.). **De l'usage du Tabac dans l'Armée.**

31 pp. 8vo. *Cloth, original wrappers preserved.*

Paris, 1894. **8s 6d**

With preface by General Lespieau. An exact account of the effects of tobacco on the French army, and a violent appeal for the prohibition of this narcotic.

[1894.]

[570] **ROCHFORT** (Louisa). **The St. James's Cookery Book.**

8vo. *Original cloth.*

London, 1894. **5s**

[1895.]

[571] **DR. HAGDAHLS Mindre Kokbok.** . . . 2000 Matrecept och 163 afbildningar.

8vo. *Original cloth.*

Stockholm, (1895). **10s 6d**

From the Library of Lady Llanover, writer on cookery.

[1895-1902.]

[572] **LE CORDON-BLEU. Journal hebdomadaire illustré de cuisine pratique.**

Nos. 1—104 (6 Jan., 1895—27 Dec., 1896).

Nos. 204—414 (Oct., 1899—7 Dec., 1902).

Bound in 8 vols. of different 8vo size. *Half red and blue morocco.*

Paris, 1895-1902. **£3 3s**

A weekly cookery journal.

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[1896.]

[573] **BALTZER** (Edward). **Tratado Theorico e Pratico de Cosinha Vegetariana.** Muito Citado e Recommendado por Luiz Kuhne, no seu livro A Nova Sciencia de Curar. Traduacçâo de Luiz Cardoso.

8vo. *Wrappers.*

Lisbon, 1896. **5s**

A very interesting book in Portuguese, translated from the German, containing many vegetarian dishes, and a menu for every day of the week.

[1896.]

[574] **BERANEK** (Emanuel Persein). **Nová Domácí Kucharka** pro cesko-americké hospodyne cili prakticky a spolehlivy návod.

With author's portrait and illustrations in text. Small 4to. *Cloth.*

Chicago, 1896. **6s 6d**

A Czechoslovakian cookery book printed in America.

[1896-1905.]

[575] **"LA MARMITE." A Collection of about 150 menus** of the dinners given by the gastronomical society "La Marmite" extending from 1896 to 1905.

Every menu is adorned by an artistic coloured illustration or engraving, mostly of a Gastronomical character. **£6 6s**

(See Illustration overleaf.)

A remarkable collection of original menus. The dinners were in honour of M. Doumer, late President of France (assassinated in 1932), M. L. Barthou (assassinated in 1934), M. Baudin, Minister of Public Works, Francis Jourdain, architect, painter and decorator, M. R. Poincaré, M. Doumergue, Comte. Tornielli, Italian Ambassador in Paris, etc.

[1896.]

[576] **S——** (H. L.). **What one can do with a chafing-dish.** A guide for amateur cooks.

Oblong 8vo. *Half cloth, original illustrated boards.*

New York and London, (1896). **5s**

Instructions how to prepare food in chafing-dishes, with recipes.

[1897.]

[577] **HELIE** (Auguste). **Traité géneral de la Cuisine Maigre.** Potages, entrées et relevés, entremets de légumes, sauces, entremets sucrés, traité des hors-d'oeuvres et savoureux.

With 50 *illustrations in text.* 8vo. *Half calf.*

Paris, (1897). **10s 6d**

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With the Robert Viel bookplate.

[1899.]

[578] **BLUHER. Rechtschreibung der Speisen und Getränke.** Alphabetisches Fachlexikon. Französisch-Deutsch-Englisch (und andere Sprachen).

Second Edition. *With frontispiece.* 8vo. *Original cloth.*

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[579] ——— Third Edition. Augmented.

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[1899.]

[580] **DUBOIS** (Maurice). **Mon livre de cave.**
4to. *Limp leather.* (1899.) **6s**

A book on wines: their origins, the tasting of wines, classification, and 42 wine-tables.

[1900.]

[581] **DUFOUR** (Georges). **Les douze livres de l'Office et du dessert.**
Small 4to. *Original wrappers.*
Paris, (c. 1900). **5s**

Treats of sugar, breakfast-drinks, jams, jellies, biscuits, preserved fruit, sugar-plums and sweets, syrups and liquors, wines and juices, cheese and creams, ices and sherbets.

[1900.]

[582] **GOUY** (Jean de). **La vie alimentaire en Algérie,** Argentine, Espagne, Italie, Pays Scandinaves, Russie, Roumanie, Turquie, Egypte, Autriche, Japon, Bals de Cour.
8vo. *Original wrappers.*
Paris, Bruxelles, 1900. **7s 6d**

A book on food and its preparation in different countries.

[1900.]

[583] **HACHEZ** (Henri). **La Cuisine à travers l'Histoire.**
With illustrations in text by Ambroise. 8vo. *Original wrappers.*
Bruxelles, 1900. **10s 6d**

Describing culinary art, food and drink in the Gallo-Roman period, the Roman and Gallo-Frankish period, the Carlovingian period, in the Middle-Ages, and the Renaissance.

[1900.]

[584] **KUGLER** (G.). **A legujabb és legteljesebb Nagy Házi cukrászat, cukrászok, vendégiösök és háziasszonyok.** Legpraktikusabb Kézikönyve.
With frontispiece and illustrations in text. 4to. *Half cloth.*
Budapest, (circa 1900). **10s 6d**

A Hungarian cookery-book.

[1900.]

[585] **MATTA** (Joao da). **Arte de Cozinha.** Prefaciada por Alberto Pimentel.
With author's portrait. Fourth Edition. 8vo. *Tree calf.*
Lisbon, 1900. **7s 6d**

A Portuguese cookery book.

[1900.]

[586] **FRANC-NOHAIN. La nouvelle Cuisinière Bourgeoise.** Plaisirs de la table et soucis du ménage.
Third Edition. 8vo. *Half calf, uncut.*
Paris, 1900. **12s 6d**

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[587] ——— Another copy. *Original wrappers.* **10s 6d**

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[1901-4.]

[588] **BEATY-POWNALL** (S.). **The "Queen" cookery books.**
14 vols. Small 8vo. *Original cloth.*
London, 1901-4. **£1 10s**

The volumes are as follows: Soups; Entrées, Meat and Game, Fish (2 parts); Vegetables; Sweets (2 parts); Ices, Salads, Sandwiches and Savouries; Breakfast and Lunch Dishes; Bread, Cakes and Biscuits; Pickles and Preserves, and Household Hints.

[1901.]

[589] **INTERNATIONAL ENCYCLOPAEDIA of Food and Drink.** In German, French and English.
Third Edition. Edited by Dr. P. M. Blüher.
With 2 frontispieces, etc., and illustrations in text. 2 vols. Thick royal 8vo. *Half morocco.*
Leipzig, 1901. **£1 8s**

[1901.]

[590] **LE GUYADER** (Frédéric). **La Chanson du Cidre.**
With portrait of the author and illustrations. 4to. *Half calf, orig. wrappers preserved.*
Rennes, 1901. **7s 6d**

A collection of poems on cider, and its influence on the Breton people.
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[1901.]

[591] **WHAT TO TELL THE COOK or the native cook's assistant,** being a choice collection of recipes for Indian cookery, pastry, etc., in English and Tamil.
Seventh Edition. 8vo. *Cloth.*
Madras, 1901. **7s 6d**

[1902.]

[592] **GALLIER** (Alfred). **Histoire de la Boucherie Caennaise** sous l'ancien régime d'aprés des documents tirés des archives départementales du Calvadoes et des archives municipales de Caen.
8vo. *Original wrappers, uncut.*
Caen, 1902. **6s**

An interesting item dealing exhaustively with the Butchers of Caen from the 15th to the 19th century.

[1902.]

[593] **GROSSI** (Giandomenico). **Il moderno Cucinere ossia istruzione pratica.**
12mo. *Original wrappers.*
Milan, 1902. **6s**

[1902.]

[594] **JOZEFA** (St. Hilaire). **A valódi Szakácsság vagy legujabban átvizsgált és tökéletesített Képes Pesti Szakácskönyv.** Gondosan átdolgozta és bövítette Emil Wiesner.
Royal 8vo. *Half cloth, original boards.*
Budapest, (1902). **7s 6d**
A Hungarian cookery-book.

[1902.]

[595] **RECETTES CULINAIRES. Recueil des recettes primées au Concours du Figaro.**
8vo. *Original wrappers, uncut.*
Paris, (1902). **8s 6d**
A collection of cookery recipes published by the French journal, "Le Figaro."

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[1904.]

[596] **GAUTIER** (Armand). **L'Alimentation et les régimes chez l'homme sain et chez les malades.**
8vo. *Half calf, original wrappers preserved.*
Paris, 1904. **10s 6d**

Containing a statistical account of human nourishment, a treatise on the composition of usual foods, and on diet.

[1904.]

[597] **SUZANNE** (Alfred). **La Cuisine et Pâtisserie Anglaise et Américaine.** Traité d'alimentation en Angleterre et en Amérique.
With numerous illustrations by Gérard Tantet et Froment. Royal 8vo. *Half calf.*
Paris, 1904. **10s 6d**

Containing numerous chapters on English soups, fish, shell-fish, beef, mutton and lamb, veal, venison, pork, poultry and game, eggs and vegetables, pastry, puddings savouries and sandwiches, sauces; English and American drinks; on City Bars; on the Café Royal; French menus in London, the restaurants of the West End. etc.

[1905.]

[598] **GROSSES RESTAURATIONS-KOCHBUCH. Ein Hand und Nachschlagebuch der modernen Restaurations-Küche.** Hervorgegangen aus einem Preisausschreiben des Internationalen Verbandes der Köche, Sitz Frankfurt am Main.
Royal 8vo. *Half morocco.*
Frankfurt a. Main, etc., 1905. **£1 5s**

Containing general considerations on the composition of menus with practical examples, numerous menus from different restaurants, reproductions of the original menus, and many recipes.

[1906.]

[599] **BOULANGER** (Em.). **Notes sur la truffe.** (1904-1906).
With 4 plates.
Lons-Le-Saunier, 1906. **7s 6d**

Three papers on the cultivation of the truffle, read before the "Société Mycologique."

[1906.]

[600] **EGY** (Székely Asszony). **Kolozsavári Szakácskönyv.** Hasznos útmutató a középosztály számárá a háztartás minden ágában.
8vo. *Original wrappers.*
Kiadja, 1906. **7s 6d**

A Hungarian cookery-book.

[1906.]

[601] **HARWIEN** (Betty). **Die einfache und feine französische Küche;** unter Mitwirkung hervorragender französischer Fachleute.
With illustrations in text by Willy Planck. Royal 8vo. *Original illustrated cloth.*
Stuttgart, (1906). **10s 6d**

A book of German recipes in the French style.

[1906.]

[602] **"LE VIEUX PAPIER." A Collection of 20 original menus** of dinners given by the Archæological, Historical and Artistic Society "Le Vieux Papier."
Many of the menus embellished with illustrations.
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[1907.]

[603] **HINDHEDE** (M.). **Okonomisk Kogebog.**
Fifth Edition. 8vo. *Half cloth.*
Kopenhagen, 1907. **6s**

A Danish cookery-book containing 200 recipes.

[1907.]

[604] **HOLLE** (Henriette Davidis). **Praktisches Kochbuch für die gewöhnliche und feinere Küche.** [New Edition by Luise Holle.]
With 8 *coloured plates and illustrations in text.* 8vo. *Cloth.*
Bielefeld & Leipzig, 1907. **5s**

German cookery recipes.

[1907.]

[605] **KONING** (Martine Wittop). **In en om de vliegenkast.**
8vo. *Original wrappers.*
Utrecht, 1907. **7s 6d**

Dutch instructions on how to make use of scraps of food.

[1907.]

[606] **MONTEUUIS** (Dr. A.). **L'Alimentation et la Cuisine naturelle dans le monde.**
8vo. *Original wrappers.*
Paris, Bruxelles, 1907. **7s 6d**

[1908.]

[607] **BERNHEIM** (Samuel) and **ROUSSEAU** (Paul). **Le Cheval Aliment.**
Small 4to. *Wrappers, uncut.*
Paris, 1908. **5s**

On the use of horseflesh as food for the troops, and as diet in the case of tubercular diseases.

[1908.]

[608] **DER GEBILDETE OBERKELLNER UND HOTELIER. Handbuch zur Aneignung derjenigen Kenntnisse,** die ein gebildeter Oberkellner und Hotelier besitzen muss.
With 5 *coloured plates and illustrations in text.* 2 vols. Thick royal 8vo. *Orig. cloth.*
Potzdam & Leipzig, N.D (about 1908). **£1 10s**

Book of etiquette for waiters; containing a treatise on serving at table, gastronomy and drinks, a treatise on inns by Treburg, recipes by Clara Roth, a treatise on games by Lothar Steinfels, self-taught French lessons by Prof. Oskar Tatge, self-taught English lessons by Dr. Hugo Gruber, English and French conversation for waiters, on the teaching of manners to waiters by Werner Wilm, etc.

[1908.]

[608A] **REID** (T. W.). **The Book of Cheese,** being traits and stories of "Ye Olde Cheshire Cheese" Wine Office Court, Fleet Street.
Fifth Edition revised and abridged by Frank Bankfield. 9 *plates and four illustrations in text by S. Lucas, E. Railton, J. Pennell, W. Allen and George Cruikshank.* 8vo, *original blue cloth, gilt.*
London: Ye Olde Cheshire Cheese, 1908. **5s**

Presentation copy.

MAGGS BROS. LTD. LONDON

[1908.]

[609] **EHRHARDT** (M.) and **MATHIS** (A.). **Grosses Illustriertes Kochbuch** für den einfachen bürgerlichen und den feineren Tisch . . . 2000 erprobte und bewährte Rezepte nebst vielen Originalrezepten . . . sowie praktische Winke und Ratschläge.
With 8 *coloured plates and numerous illustrations in text.*
Thick royal 8vo. *Original illustrated cloth.*
Berlin, (about 1908). **10s 6d**
Cookery book containing a great number of original recipes from North and South Germany, the Rhineland, Thuringia, Vienna, etc.

[1908.]

[610] **HERING** (Richard) and **HEITZ** (J. M.). **Lexikon der Küche.**
First Edition. Small 4to. *Cloth.*
Wien, (1908). **7s 6d**
A Dictionary of food.

[611] ——— Second Edition. Augmented. Wien, 1909. **7s 6d**

[1909.]

[612] **GOLLMER** (Richard). **Die vornehme Gastlichkeit der Neuzeit.** Ein Handbuch der modernen Geselligkeit, Tafeldekoration und Kücheneinrichtung.
With 12 *colour plates of famous menus, and* 392 *illustrations in text.*
Royal 8vo. *Cloth.*
Leipzig, 1909. **15s**
A book on table decoration, on the modern kitchen and its furniture, kitchen utensils, food-decoration, hotel and ship kitchens, etc.

[1909.]

[613] **HEMMETS KOKBOK. Utgiven av fackskolan för huslig ekonomi i Uppsala.**
Eleventh Edition. 8vo. *Original cloth.*
Stockholm, 1909. **7s 6d**
A Swedish cookery book.

[1909.]

[614] **REZI** (Néni). **Szegedi Szakácskönyv.** Ezernél több ételkészítési utasítással.
With illustrations in text. 8vo. *Half cloth, illustrated boards.*
Budapest, 1909. **7s 6d**
A Hungarian cookery book.

[1910.]

[615] **ARTUSI** (Pellegrino). **La scienza in cucina e l'arte di mangiare bene.**
8vo. *Original wrappers.*
Florence, 1910. **7s 6d**
An Italian cookery-book.

[616] ——— Fourth Edition. 8vo, *original wrappers.* Florence, 1899. **7s 6d**

[1910.]

[617] **GUMPRICH** (Witwe Joseph). **Vollständiges praktisches Kochbuch für die jüdische Küche.** Nebst einer Abhandlung über Hygiene der Speisegesetze und allgemeine Diätregeln für Gesunde und Magenkranke von Dr. med. P. Münz.
8vo. *Cloth.*
Köln, 1910. **6s**
A Jewish cookery book, with a treatise on the hygiene of the religious laws relating to diet.

MAGGS BROS. LTD. LONDON

[1910.]

[618] **RIGAUX** (E.). **Laiterie, Beurre & Fromages.**
Second Edition. Post 8vo. *Original wrappers.*
Paris, (1910). **7s 6d**
From Library of Don Jaime de Bourbon, Duke of Madrid.

[1910.]

[619] **STERNBERG** (Dr. Wilhelm). **Die Küche in der klassischen Malerei.**
With 30 illustrations in text, being reproductions of master-paintings of food, kitchens and cooks. 8vo. *Boards.*
Stuttgart, 1910. **10s 6d**
A book on the Kitchen in Art.

[1911-12.]

[620] **LE CARNET D'EPICURE.** Nos. 1 to 12.
Each of the 12 numbers contain a portrait of one of the modern masters of cookery.
Bound in one vol. 8vo. *Half morocco.*
Paris, 1911-1912. **£1 15s**
A scarce monthly magazine devoted to cookery.

[1911.]

[621] **HACKWOOD** (Frederick W.). **Good Cheer. The Romance of Food and Feasting.**
With coloured frontispiece and 20 plates. 8vo. *Original cloth, uncut, t.e.g., d.w.*
London, 1911. **15s 6d**

[1911.]

[622] **SOYER** (Nicolas). **Soyer's Paper-Bag Cookery.**
First Edition. *With author's portrait.* 112 pp. Small 8vo. *Original cloth.*
London, 1911. **5s**
Explaining a system of cooking by means of paper-bags instead of the usual cookery utensils. With numerous recipes.

[1912.]

[623] **DELATTRE** (Dr. Louis). **L'Art de manger.** Suite au Jardin du Docteur.
8vo. *Original wrappers.*
Bruxelles, (1912). **7s 6d**

[1912.]

[624] **LES MENUS BOURGEOIS exécutés aux cours de Cuisine du Cordon Bleu.**
Small 4to. *Original boards.*
Paris, 1912. **10s 6d**
Menus for every day of the year.

[1912.]

[625] **SELESKOWITZ** (Louise). **Wiener Kochbuch.**
With 13 coloured and 8 engraved plates. Royal 8vo,. *Original cloth.*
Wien & Leipzig, 1912. **10s 6d**
A manual of Viennese Cookery.

[1912.]

[626] **WERNER** (Ferdinand). **Traité général des Hors-d'Oeuvre & Savorys avec appendice des conserves courantes.**
With illustrations in text. 8vo. *Original wrappers.*
[Paris, 1912.] **5s**
Recipes for hors d'oeuvres, savouries and pickled meat, cold sauces, preserved fruit, etc.

MAGGS BROS. LTD. LONDON

[1913.]

[627] **BRUNET** (Raymond). **A travers les grands vignobles français et étrangers.** Bordelais - Champagne - Jura - Tourraine - Madiranais - Ermitage - Bourgogne - Yonne - Côte-d'Or - Chalonnais - Mâconnais - Beaujolais - Roumanie - Suisse - Duché de Bade.

With illustrations in text and 3 *coloured plates.* Royal 8vo. *Original wrappers.*
Paris, 1913. **7s 6d**

[1913.]

[628] **PRADELS** (Octave). **Le Vin et la Chanson.**

With 71 *illustrations in text.* Royal 8vo. *Original illustrated wrappers, uncut.*
Paris, (1913). **12s 6d**

Poems and short stories extolling the wines of France as also the various departments which produce them.

Presentation copy.

[1913.]

[629] **RICHARDIN** (Edmond). **La Cuisine Française du XIVe. au XXe. siècle.** L'Art du bien manger, suivi de l'Art de choisir les vins et de les servir à table, le Découpage et de nombreux Menus anciens et modernes, illustré par René Binet et Willette, puis des Aphorismes de **Brillat-Savarin** en 20 compositions hors-texte de **A. Robida.**

With half title and frontispiece engraved by E. Deloche, 25 *plates and numerous illustrations in text.* Small 4to. *Cloth.*
Paris, 1913. **10s 6d**

Containing recipes by authors and amateurs, gastronomical sketches by Fulbert-Dumonteil, practical prescriptions enabling one to prepare at home the famous dishes of well-known restaurants, and old French menus. Altogether there are more than 2,000 recipes.

With the Robert Viel bookplate.

[1914.]

[630] **STRECKEL** (Franz). **Kochbuch für Haferspeisen.**

32 pp. 8vo. *Original wrappers.*
Hamburg, (circa 1914). **3s 6d**

Recipes of oat-meal dishes such as oat-meal soup, gruel, porridge etc.

[1914.]

[631] **TAILHADE** (Laurent). **Petit bréviaire de la Gourmandise.**

50 pp. Small 8vo. *Original wrappers, uncut.*
Paris, 1914 (the wrapper as usual bears the date of 1919). **10s 6d**

Reflections on gastronomy.

[1915.]

[632] **AGNETTI** (Dr. V.). **Nicht nur Makkaroni.** Italienische Nationalspeisen unter besonderer Berücksichtigung der traditionellen und charakteristischen Gewohnheiten in der verschiedenen Landesteilen: Piemont - Ligurien - Lombardei - Venedig - Reggio Emilia - Romagna - Toskana - Rom - Neapel - Sizilien - Sardinien.

Translated from the Italian by E. Mewes-Béha. 8vo. *Original boards.*
Zürich, [1915]. **7s 6d**

Recipes for Italian national dishes.

[1916.]

[633] **SCHEFER** (Mme. G.) and **FRANCOIS** (Mlle. H.). **Recettes de cuisine pratique.**

8vo. *Original cloth.*
Paris, (1916). **6s 6d**

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[1916.]

[634] **SIVAN** (Victor). **Cours de Cuisine familiale et d'Alimentation rationnelle.**
2 vols. 8vo. *Half cloth.*
Liège, 1916. **7s 6d**

[1917.]

[635] **WAGNER** (E.). **Die Konserven.** Anleitung zur Herstellung von Obst-Gemüse- und Fleischkonserven, sowie Marmeladen.
With illustrations in text. 8vo. *Half cloth.*
Leipzig, [1917]. **12s 6d**

Describing the method of making jams, preserving fruit, vegetables and all sorts of meat.

[1917.]

[636] **HAHN** (Mary). **Das Einmachen der Früchte und Gemüse mit und ohne Apparat.**
With numerous illustrations in text. 8vo. *Original cloth.*
Wernigerode, 1917. **7s 6d**

A German war-time book, describing the method of preserving fruit, juices, making jams, etc. without sugar, as well as the preserving of vegetables.

[1919.]

[637] **MANDEN** (Mej. A. C.). **Recepten van de Haagsche Kooschool.**
8vo. *Cloth.*
The Hague, 1919. **6s 6d**

A Dutch cookery-book

[1920-22.]

[638] **ALMANACH de COCAGNE pour l'An 1920, 1921, 1922.** Dédié aux vrais Gourmands et aux Francs Buveurs.
With woodcuts and drawings by Maurice Le Sieutre, J. B. Laboureur, Tobeen, Pierre Roy, Sonia Lewitzka, etc. 3 vols. Small 8vo. *Original wrappers.*
Paris, 1919-1921. **£3 10s**

Unique copy having inserted three original drawings by Raoul Dufy (two in pencil and one finished in ink) for the illustration of the Chef; together with a proof of the woodcut.

[639] ——— Another copy of the vols. for 1920-1921. 2 vols., wrappers. **15s**

[1920.]

[640] **BLANDIN** (Charles). **Cuisine et Chasse de Bourgogne et d'ailleurs.**
With numerous illustrations, including plates in colour.
Thick 4to. *Original wrappers, uncut.*
Paris, 1920. **£1 1s**

[1920.]

[641] **DONIES** (J.). **Les Poissons de Mer. Les variétés comestibles,** leur préparation culinaire, la pêche du poisson de mer, les conserves de poissons.
With 30 coloured plates illustrating all kinds of fish, and numerous illustrations in text.
Small 4to. *Original boards, half cloth.*
Paris, (circa 1920). **7s 6d**

A fish recipe-book.

MAGGS BROS. LTD. LONDON

[1920.]

[642] **GOTTSCHALK** (Dr. A.). **Les Régimes alimentaires.** Hygiène culinaire des malades et des bien portants. 350 recettes de cuisine diététique.
8vo. *Original wrappers, uncut.*
(Paris, 1920). **7s 6d**

Describes the diets suitable for sufferers from various complaints, and gives many recipes.

[1920.]

[643] **OMBIAUX** (Des). **Petit traité du Havane.**
8vo. *Half morocco, original wrappers preserved.*
Bruxelles, (circa 1920). **15s**

Dealing with tobacco, cigars and cigarettes.
With the Robert Viel bookplate.

[1921.]

[644] **LA COCINA PARA TODOS.**
With numerous illustrations in the text. 8vo. *Picture boards.*
Paris, 1921. **6s**

Spanish cookery book.

[1922.]

[645] **POMIANE** (Edouard de). **Bien manger pour bien vivre.** Essai de gastronomie théorique. Préface par Ali-Bab.
8vo. *Original wrappers.*
Paris, 1922. **6s**

[1922.]

[646] **ROBERT** (Robert). **Le Guide du Gourmand à Paris.**
8vo. *Original wrappers.*
Paris, 1922. **7s 6d**

[1923.]

[647] **SMAKLIGA MATRATTER och delikata Bakverk utvalda recept.**
With 32 illustrations. 8vo. *Original wrappers.*
Stockholm, 1923. **3s 6d**

Swedish recipes for confectionery.

[1924.]

[648] **CURNONSKY & ROUFF** (Marcel). **La France Gastronomique.** Seine, Seine-et-Oise et Oise, Seine-et-Marne et Aisne.
With illustrations in text by Joseph Hémard. 2 vols. Small 4to. *Original wrappers.*
Paris, 1924. **6s**

Guide to the culinary marvels and good inns of France.

[1924.]

[649] **KONING** (Martine Wittop). **Eenvoudige Recepten.**
4to. *Original cloth.*
Rotterdam, (circa 1924). **6s 6d**

A modern Dutch cookery-book.

MAGGS BROS. LTD. LONDON

[1924-27.]

[650] **MONTORGUEIL** (Georges). **Monseigneur le Vin.**
With 8 *maps and* 5 *statistical plates, also a burlesque coloured illustration in text.* 5 vols. Small 8vo. *Wrappers, uncut.*
Paris, 1924-1927. **£5 5s**

Privately issued in a limited edition.

The first volume treats of Wines from the earliest times to the present day; the second enumerates the various kinds of wines with a description of the regions of France producing them; the third is entirely devoted to the Wines of Burgundy, La Côte d'Or, Le Beaujolais, Le Chablis; the fourth introduces us to the Wines of La Touraine, l'Anjou and Alsace; the fifth volume treats of the Wine Cellar the way to draw the cork, decanting, etc. It also contains a dissertation on Wine Glasses, with plates illustrating the right and wrong kind of glasses. The maps in the various volumes show the famous wine-growing districts of France and the statistical tables the vintage in different years.

[1924.]

[651] **OMBIAUX** (Maurice des). **L'Esthétique de la Table ou la troisième satire de Boileau.**
8vo. *Half morocco, original wrappers preserved.*
Bruxelles, 1924. **12s 6d**

One of 500 copies. Presentation copy from the Author to Robert Viel.
With the Robert Viel bookplate.

[1925.]

[652] **BERGER** (E.). **Les plantes potagères et la Culture Maraichère.**
With illustrations in text. 8vo. *Original wrappers.*
Paris, 1925. **6s**

A treatise on pot herbs, market gardens and the forcing of early vegetables for the market.

[1925.]

[653] **BOUILLARD** (Paul). **La Gourmandise à bon marché.** Recettes simples et pratiques. Préface de Clément Vautel.
8vo. *Original wrappers.*
Paris, 1925. **7s 6d**

[1925.]

[654] **DORVAL** (Gaston). **Nuestra Cocina.** Repertorio de buena mesa.
4to. *Original cloth.*
Paris, (circa 1925). **6s**

A Spanish cookery-book.

[1925.]

[655] **LE MANUEL DE L'AMPHITRYON. Préface par Maurice des Ombiaux.** Suivi des bonnes recettes de G. P. Taillefer.
8vo. *Original wrappers.*
Bruxelles, 1925. **5s**

[1925.]

[656] **STEEN-MOLLER** (Esther). **100 Kartoffelretter.**
51 pp. 8vo. *Original wrappers.*
Kopenhagen, (circa 1925). **3s 6d**

One hundred recipes for cooking Potatoes.

MAGGS BROS. LTD. LONDON

[1926.]

[657] **BENNET** (Arnold). [Famous Author and Essayist.] **Drinking.**

Autograph manuscript, signed, written in a neat hand on four leaves of 4to paper, in all 122 lines.

Dated at head, 10.7.26. **£5 5s**

With pencil note on first leaf: *" This is urgent, that a copy can be sent to Pinker in U.S.A."*

[1926.]

[658] ——— **Eating.**

Original autograph manuscript, signed, written in a neat hand on four leaves of paper, containing in all 133 lines.

Dated at head, 13.7.26. **£5 5s**

[1926.]

[659] ——— **Private Thoughts on European Hotels.**

Original autograph manuscript, written in a very neat hand on six leaves of paper, in all 226 lines.

Dated at head: Avignon 10. 3. 26. **£5 5s**

[1926.]

[660] **BIRD** (William). **A Practical Guide to French Wines.**

With 2 maps. 12mo. *Original wrappers.*

Paris (about 1926). **2s**

[1926.]

[661] **DURAND** (M.). **El Cocinero de las Familias Tratado Completo de Cocina y Reposteria Francesas.** Seguido de la Cocina y Reposteria Hispano Americanas.

With portrait, and illustrations in the text. 8vo. *Cloth.*

Paris (about 1926). **5s**

Recipes of Spanish and Spanish-American dishes.

[1926.]

[662] **MACOSTA** (P. R.). **Pasteleria y Reposteria Francesa y Española.** Con numerosas fórmulas para la confección de toda clase de dulces y pasteles.

With numerous illustrations in the text. 8vo. *Cloth.*

Paris, (1926). **3s 6d**

With numerous French and Spanish recipes for making all kinds of sweets and pastries.

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[1926.]

[663] **OMBIAUX** (Maurice des). **Les Belles à Table,** suivi du coup du milieu.
With engraved frontispiece. 4to. *Half morocco, uncut.*
Paris, 1926. **£1 5s**

Edition limited to 400 copies. Presentation copy from the author to Robert Viel, with the latter's bookplate.

[664] ——— Another copy. *Wrappers, uncut.* **12s 6d**

[1926.]

[665] ——— **Les Fromages.**
With a coloured frontispiece. 4to. *Original wrappers, uncut.*
Paris, 1926. **7s 6d**

Edition limited to 370 copies. Presentation copy.

[1926.]

[666] **SIMON** (André L.). **"Bottlescrew Days."** Wine Drinking in England during the Eighteenth Century.
8vo. *Cloth.*
London, 1926. **7s 6d**

[1926.]

[667] **VAUDOYER** (Jean-Louis). **Eloge de la Gourmandise.**
Small 4to. *Original wrappers.*
Paris, 1926. **5s**

[1926.]

[668] **VERHOEVEN** (L.). **Cours élémentaire d'Anglais.** Spécialement adapté à l'usage des élèves de l'école professionnelle Belge de l'industrie hôtelière.
8vo. *Original wrappers.*
Bruxelles, 1926. **6s**

Elementary English lessons for hotel and restaurant.

[1927.]

[669] **CASSAGNAC** (Paul de). **Les Vins de France.**
8vo. *Original wrappers.*
Paris, 1927. **10s 6d**

Edition limited to 170 copies. Dedication copy.
Describing the French vineyards, the art of wine tasting, the proper order of serving wines, and the characteristics of the wines from Bordeaux, Burgundy and Champagne.

[1927.]

[670] **REBOUX** (Paul). **Plats nouveaux.** 300 recettes inédites ou singulières. Essai de gastronomie moderne.
4to. *Half cloth, original coloured covers preserved, uncut.*
Paris, 1927. **10s 6d**

Limited edition. With the Robert Viel bookplate.

MAGGS BROS. LTD. LONDON

[1927-31.]

THE WINE BIBLIOGRAPHY.

[671] **SIMON** (André L.). **Bibliotheca Bacchica.** Bibliographie raisonnée des ouvrages imprimés avant 1800 et illustrant la soif humaine sous tous ses aspects, chez tous les temps.

Profusely illustrated.

London (Maggs Bros.), 1927-1931.

VOLUME I ("INCUNABLES"). **£4 4s**

VOLUME II ("SEIZIEME SIECLE"). **£3 3s**

Edition limited to 275 numbered copies.

Mr. Simon has not been content with describing the works on viticulture, the art of wine-making, table manners, drunkenness, decrees and regulations relating to the wine trade, but has gone much further; he has included numerous rules of health, medical books, treatises on agriculture, and even the works of classical writers such as Homer, Horace, Lucan, Juvenal, etc. from all of which he has extracted the wine interest.

The first volume is devoted entirely to books printed in the XVth century, and describes 182 items. There is much information of bibliographical value, as well as interesting data about the authors and the contents of their books. The volume is illustrated by 60 facsimile reproductions of title pages, woodcuts, etc.

The second volume covers the XVIth century, and describes over 700 items. It is illustrated by 114 reproductions, of which some are in two colours. This volume contains the descriptions of some 240 books which are not mentined in Vicaire's *Bibligraphie Gastronomique.*

In both volumes there are three very useful indexes: an alphabetical index of authors, a chronological index of dates of publication, and a geographical index of the various presses.

[1927.]

[672] **TOYE** (Nine) & **ADAIR** (A. H.). **Petits & Grands Verres.** Choix des meilleurs cocktails. Mis en Français par Ph. Le Huby.

With frontispiece, 10 *engraved plates and an extra set of plates by J. E. Laboureur.*

4to. *Original illustrated wrappers, uncut.*

Paris, 1927. **£3 10s**

One of 25 copies on Japan paper.

A manual of cocktail mixing.

[1928.]

[673] **BRETEUIL** (Julio). **El Cocinero europeo.** Obra que contiene las mejores formulas de la cocinas francesas y extranjeras. . . . Completada con un apéndice.

New Edition. *With frontispiece.* Thick 8vo. *Cloth.*

Paris, (1928?). **7s 6d**

A Spanish recipe-book.

MAGGS BROS. LTD. LONDON

[1928.]

[674] **CROZE** (Austin de). **Les Plats Régionaux de France.** 1400 succulentes recettes traditionnelles de toutes les provinces françaises.

4to. *Half morocco, uncut, original wrappers preserved.*

Paris, 1928. **7s 6d**

Containing traditional old French provincial receipts, explaining their character and also their gastronomical differences in accordance with the regions of their origin.

With the Robert Viel bookplate.

[675] ——— **L'Esprit des Liqueurs.**

With numerous illustrations in text of old liqueur bottles and glasses, labels, etc. Small folio. *Original wrappers.*

Paris, N.D (c. 1930). **7s 6d**

An historical brochure on liqueurs, liqueur-labels, etc.

[1928.]

[676] **MARCELLYS. Les recettes de Grand 'Mère.**

Illustrated by Gilbert Viardot. 8vo. *Half cloth, original wrappers preserved, uncut.*

Paris, 1928. **7s 6d**

With the Robert Viel bookplate.

[1928.]

[677] **POIRET** (Paul). **107 Recettes ou Curiosités culinaires.** Suivies de quelques pages de publicité gratuite par Sébastien Voirol.

Each recipe is illustrated by a drawing by Marie Alix. 4to. *Original wrappers.*

Paris, 1928. **7s 6d**

[1928.]

[678] **ROBERT** (Robert). **Le Gourmand Vagabond.** Promenades gastronomiques.

8vo. *Original wrappers.*

Paris, 1928. **5s**

[1929-32.]

[679] **ALMANACH des Gourmands.** 1929, 1930, 1932.

3 vols. Royal 8vo. *Original wrappers.*

Paris, 1929-32. **10s 6d**

Each volume contains articles by the best gastronomers, together with caricatures and cookery recipes.

[1929.]

[680] **BOUZY** (Michel). **Les poissons, coquillages, crustacés et leur préparation culinaire.**

Preface by Escoffier. With 5 plates. 8vo. *Half cloth.*

Paris, 1929. **10s 6d**

With the Robert Viel bookplate.

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[1929.]

[681] **PAILLERON** (Marie-Louise). **Les Auberges Romantiques.**
With frontispiece, 7 plates, and numerous illustrations in text.
4to. *Half calf, original wrappers preserved.*
Paris, 1929. **12s 6d**

Describing the inns, inn-keepers, meals and dishes during the Romantic Period (1816-1848).
With the Robert Viel bookplate.

[1929.]

[682] **PEYREY** (François). **Science de Gueule ou les succulents et doctes propos de M. le Chevalier Fata.**
8vo. *Half calf, original wrappers preserved.*
Alger, 1929. **7s 6d**

Edition limited to 24 copies.

[1929.]

[683] **POMIANE** (Edouard de). **Cuisine Juive, Ghettos modernes.**
8vo. *Half calf, original wrappers preserved.*
Paris, 1929. **15s**

Presentation copy from the author to Robert Viel.
With the Robert Viel bookplate.

[1930.]

[684] **AKABORI,—Nihon Ryori-ho. (A modern Japanese cookery book.)**
With author's portrait, 3 coloured plates and a photograph.
8vo. *Original cloth.*
(Circa 1930.) **10s 6d**

[1930.]

[685] **BEARN** (Pierre). **Grimod de la Reynière.**
Preface by Pierre Véry. With frontispiece by Bruno.
8vo. *Half calf, original wrappers preserved.*
Paris, 1930. **15s**

Limited edition. Presentation copy from the author to Robert Viel.
Biography of Grimod de la Reynière, a French lawyer and writer (1758-1838) whose "*Almanach des Gourmands*" made him famous.
With the Robert Viel bookplate.

[1930.]

[686] **GERSON** (Dr. Max). **Meine Diät.** Ein Ratgeber für Kranke und Gesunde.
With 12 plates. 8vo. *Original wrappers.*
Berlin, 1930. **10s 6d**

Containing considerations on the problem of nourishment, on diet-therapeutics, on the carrying out the diet-cure, with numerous recipes and menus.

[1930.]

[687] **KOBAYASHI,—Sikuseki Nihon Ryori Junikagetsu. (A modern Japanese cookery book.)**
With 2 plates. 8vo. *Original cloth.*
(Circa 1930.) **7s 6d**

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[1930.]

[688] **POIRET** (Paul). **En habillant l'époque.**
With 16 *plates.* 8vo. *Bound in snake-skin. Original wrappers preserved.*
Paris, 1930. **£1 10s**

Edition limited to 580 copies. Presentation copy.
Memoirs of a famous Parisian dress-designer during 50 years (1880-1930), with descriptions of banquets and receptions.
With the Robert Viel bookplate.

[1930.]

[689] **ROBERT** (Robert) & **DERYS** (Gaston). **Dictionnaire de Gastronomie joviale.**
4to. *Half calf, original wrappers preserved.*
Paris, 1930. **10s 6d**

Limited edition. Presentation copy from the Author to Robert Viel.

[1930.]

[690] **UTA,—Shiki no Shin-Nihon Ryori. (A modern Japanese cookery book.)**
With author's portrait and a coloured plate. 8vo. *Original boards.*
(Circa 1930.) **7s 6d**

[1930.]

[691] **SIMON** (André L.). **The Art of Good Living.** A Contribution to the Better Understanding of Food and Drink, together with a Gastronomic Vocabulary and a Wine Dictionary.
With a frontispiece after Daumier. Crown 8vo. *Cloth.*
London, 1930. **7s 6d**

[1931.]

[692] **RABETTE** (Charlotte). **La cuisine exotique chez soi avec des souvenirs gastronomiques** de Varma, Pourville, Frantz Toussaint, Maurice Verne, Augustin Edwards, etc., etc.
8vo. *Original wrappers.*
Paris, 1931. **5s**

[1931.]

[693] **DE VOLMAAKTE vlaamsche Keukenmeid.**
8vo. *Wrappers.*
Antwerp, 1931. **6s**

A modern Flemish cookery book.

[1933.]

[694] **CHIA ch'ang wei skêng p'êng t'iao chih man.**
8vo. *Original wrappers.*
Shanghai, 1933. **5s 6d**

A Chinese book on hygienic cookery.

[1933.]

[695] **CHIA t'ing shih p'u.**
8vo. *Original wrappers.*
Shanghai, 1933. **6s**

[696] ——— Fourth Series. Shanghai, 1935. **6s**

Chinese cookery books.

[1933.]

[697] **SIMON** (André L.) and **CRAIG** (Elizabeth). **Madeira: Wines, Cakes and Sauce.**
Crown 8vo. *Cloth.*
London, 1933. **5s**

[1933.]

[698] **SIMON** (André L.). **Tables of Content: Leaves from My Diary.**
Crown 8vo. *Cloth.*
London, 1933. **7s 6d**

" Critical, sometimes hyper-critical, notes upon food, wines and friends, perfect meals and others."

[1934.]

[699] **ALLEN** (H. Warner). **Sherry.** (Constable's Wine Library.)
Crown 8vo. *Cloth.*
London, 1934. **5s**

[1934.]

[700] **BOULESTIN** (X. M.). **Having crossed the Channel.**
With frontispiece and numerous illustrations in text by J. E. Laboureur.
8vo. *Buckram.*
London, 1934. **£1 5s**

The Special Edition limited to 25 copies, signed by the author, and with an etching by Laboureur.

" A little collection of scenes, impressions, excursions, itineraries and useful information about meals in those parts of France where the food and the wines are best; also about several places abroad."

[1934.]

[701] **CRAIG** (Elizabeth). **Wine in the Kitchen.** (Constable's Wine Library).
Crown 8vo. *Cloth*
London, 1934. **5s**

[1934.]

[702] **GUEGAN** (Bertrand). **Le Cuisinier Français** ou les meilleures recettes d'autrefois et d'aujourd'hui.
With numerous illustrations, mostly reproductions of ancient woodcuts and engravings.
Thick 4to. *Original wrappers.*
Paris, 1934. **£1 5s**

Edition limited to 35 copies.

[1934.]

[703] **Gwynn** (Stephen). **Burgundy.** (Constable's Wine Library).
Crown 8vo. *Cloth*
London, 1934. **5s**

[1934.]

[704] **HEALY** (Maurice). **Claret and White Wines of Bordeaux.** (Constable's Wine Library).
Crown 8vo. *Cloth.*
London, 1934. **5s**

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[1934.]

[705] **KITAB AT TABIKH. An Arabic Cookery Book.**

44 pp. 8vo. *Original wrappers.*

(Iraq, 1934). **5s**

A modern Arabic cookery book.

[1934.]

[706] **SIMON** (André L.). **Champagne.** (Constable's Wine Library.)

Crown 8vo. *Cloth.*

London, 1934. **5s**

The History of the Champagne trade in England, with Appendices on Corks; Methods of Keeping and Serving Champagne; Vintages; Brands; Shippers.

[1934.]

[707] **SIMON** (André L.). **Port.** (Constable's Wine Library.)

Crown 8vo. *Cloth.*

London, 1934. **5s**

The rise, the growth and many vicissitudes of the Port Wine Trade; Vintages and Shippers.

[1935.]

[708] **LAROCHE** (Henry Jean). **Cuisine.** Recueil de 117 Recettes illustré par Edouard Vuillard (6 Lithographies originales), A. Dunoyer de Segonzac (6 Eaux-fortes originales), André Villeboeuf (6 Eaux-fortes originales).

4to. *Paper boards.*

Paris, 1935. **£15**

Limited edition of 150 copies on Papier d'Arches.

The book is divided as follows: *"Les hors d'oeuvre; les oeufs; la volaille; les crustacés et les poissons; le mouton; le boeuf; le veau; le porc; les salades; le gibier à plumes; le gibier à poil; les légumes et les champignons, plats alsaciens; entremets et desserts.*

[1935.]

[708a] **THE RADLETT COOKERY BOOK.** A Collection of Tested Recipes, by Friends of the Radlett Congregational Church.

48 pp., small 8vo, *wrappers, with reproduction of woodcut, showing a kitchen, from "Koch und Kellermeisterey," Frankfort,* 1557.

Radlett, 1935. **2s 6d**

[1936.]

[709] **AL TAHIY-L'HADITH.**

With author's portrait and illustrations of a modern kitchen and dining room.

174 pp. 8vo. *Original wrappers.*

(Iraq, 1936). **7s 6d**

A modern cookery book in Arabic, giving Oriental and European recipes.

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[1936.]

[709a] **TABAKI-JADID. Trani wa Tarangi.**
With author's portrait and 9 illustrations in text.
112 pp. 8vo. *Half cloth, original boards.*
(Teheran, 1936). **7s 6d**
A modern Persian recipe-book.

[1937.]

[710] **BOULESTIN** (X. M.). **The Finer Cooking or Dishes for Parties.**
With decorations by Laboureur. 2 vols., 8vo, *cloth.*
London, (1937). **8s 6d**
The text of both volumes is alike; one being for the use of the lady of the house, which is charmingly illustrated by Laboureur, having in addition to the recipes, good stories, discussion of the food, when and how to serve it and the wines which will accompany it. The other for the Cook is severely practical and contains the recipes and necessary details only. All the mistress need do, is to give the cook the numbers of the dishes she requires, without submitting her charming copy to the wear and tear of the kitchen. The cook looks them up in her own copy and carries on.

[710a] ——— Limited Edition. *With a special engraving on copper by Laboureur.*
2 vols. *Buckram.* **£1 1s**
Edition limited to 50 copies on English hand-made paper, signed both by author and by artist.

MAGGS BROS. LTD. LONDON

(See Item No. 711.)

ENGRAVINGS AND DRAWINGS

ILLUSTRATING

EATING AND DRINKING

[1606.]

[711] **THE LAND OF PLENTY. Discritione Del Paese Di Chucagna Doue Chimanco Lauora piu Guadagne.**

Panoramic engraving depicting scenes in the Land of Plenty; fountains of wine; trees of every kind of fruit; bridges made of melon slices; canons shooting bottles of wine, etc.

Size 15¾ by 21 inches. 1606. **£5 5s**

(See Illustration opposite.)

[1633.]

[712] **DISPOSITION DU FESTIN fait par sa Majesté a Mrs. les Chevalliers,** apres leurs Creations faitte a Fontaine blau le 14me May, 1633.

Banqueting scene, two tables covered with every kind of choice food, at which gallants are seated feasting. The host sits at table at the top of the room.

Line engraving by A. Bosse. 1633.

Size 10¾ by 13½ inches. **£2 2s**

[1680.]

[713] **LA PATICIERRE. Lady in fancy dress,** her skirt made in tiers on which rest **cakes, preserves,** etc.; she holds a tray full of **patties and cakes.**

Line engraving by N. de L'Armessin. Circa 1680.

Size 11½ by 8 inches, with margins. **£1 1s**

[1680.]

[714] **HABIT DE CUISINIER. Man in fancy dress, carrying cooking utensils,** and tray full of different kinds of food, sucking pig rests on a tray on his head.

Line engraving by N. de L'Armessin. Circa 1680.

Size 11 by 7¾ inches, with margins. **£1 1s**

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(See Item No. 719.)

[1680.]

[715] **HABIT DE PATICIER. Man in fancy dress,** carrying before him an oven in which cakes are cooking, and holds a tray laden with various kinds of food, cooking utensils hang from his waist, and a tray on his head.

Line engraving by N. de L'Armessin. Circa 1680.

Size 11 by 7 inches, with margins. **£1 1s**

[1749.]

[716] **OH! THE ROAST BEEF OF OLD ENGLAND.** The scene is laid at the gate of Calais. A French cook appears staggering under an immense joint of roast beef; a well-fed monk stays to gaze on it, and a half-starved, meagre community of soldiers surround it with wistful looks. Hogarth is seen busily sketching the scene.

Engraved by C. Mosley after W. Hogarth. 1749.

Size 13¾ by 17½ inches, with margins. **£2 10s**

[1771.]

[717] **"LADY TAKING TEA." Portrait of Amelia Hone,** daughter of the artist.

Three-quarter length, sitting behind small table, cap over hair tied under chin, right hand holding saucer and tea-cup, left hand stirring tea with spoon.

Mezzotint by Greenwood after N. Hone. 1771.

Size 14 by 10 inches, with margins. **£2 10s**

[1776-9.]

[718] **FRUIT PIECES,** depicting apples, grapes, melons, peaches, cherries, etc .

2 mezzotint engravings by Boydell and Earlom after Campidoglio. 1776-9.

Size 10½ by 14 inches, with inscription margin. The Pair, **£1 10s**

[1782.]

[719] **THE FISH MARKET.**

Very fine mezzotint by Richd. Earlom after Snyders. 1782.

Size 14½ by 22¾ inches, with margins. **£7 7s**

(See Illustration opposite.)

Brilliant proof before letters, artists' names and line of publication only.

[1782.]

[720] **SHRIMPS! Young girl,** half length, with basket of shrimps on her head.

Stipple engraving by Bartolozzi after Hogarth. 1782.

Size 8¼ by 6½ inches, with margins. **10s 6d**

[1783.]

[721] **THE GAME MARKET. A table covered with every kind of game,** a swan in centre, a boar's head, venison, etc., a boy carrying peacock to left.

Very fine mezzotint by R. Earlom after Snyders. 1783.

Size 14¾ by 22¾ inches, with margins. **£7 7s**

Brilliant proof before letters. Artists' names and line of publication only.

[1790.]

[722] **ST. JAMES'S PARK.** This interesting engraving depicts the sale of milk in St. James's Park direct from the cow.

A TEA GARDEN. A family group seated under trees drinking tea.

Pair of decorative oval stipple engravings by T. D. Soiron after G. Morland. 1790.

Size 16 by 20 inches, with margins. Fine impressions in bistre. The pair, £42

(See Illustration of "St. James's Park" below.)

[1794.]

[723] **TRANSPLANTING THE BREAD FRUIT TREE.** Depicting Captain Bligh (of Mutiny of the Bounty fame) superintending his men and South Sea islanders loading into a boat bread-fruit trees for transportation to the West Indies.

Mezzotint in colours by and after Thomas Gosse. Circa 1794.

Size 19¼ by 24 inches, with margins. **£18 18s**

(See Illustration below.)

(See Item No. 725.)

[1790.]

[724] **ARLEQUIN AU VENTRE DE SA MERE LA TONNE.** A harlequin sitting in a cask, which is fitted up as a kitchen, meat rests on spit over a fire, saucepan suspended over fire.

Coloured line engraving, Chez N. Bonnart. Circa 1790.

Size 9 by 7 inches, with margins. **£1 5s**

[1790.]

[725] **LES GASTRONOMES SANS ARGENT.** A tall thin gallant, his dog beside him begging, looking in at window at food which is temptingly displayed.

Aquatint in colours by Commarieux after Vernet. Circa 1790.

Size 11½ by 7¾ inches, with margins. **£7 10s**

(See Illustration opposite.)

[1800.]

[726] **LE GASTRONOME APRES DINER.**

Man fast asleep, seated, holding bill from Very's restaurant, which is seen in background to left, bulldog asleep by his side.

Coloured engraving, chez Martinet. Circa 1800.

Size 7½ by 6¼ inches, with margins. **£1 10s**

[1800.]

[727] **NE FAIT-ON RIEN CEANS?**

Two cats playing before open kitchen fire, on which is a spit holding meat, cooking utensils hang on wall.

Line engraving by De Launay after Marillier. Circa 1800.

Size 5½ by 3⅛ inches, with margins. **5s**

[1800.]

[728] **THE UNHAPPY GOURMAND.**

Man seated at table holding up fork tied with crepe, only bread and water on the table. Verse under.

Coloured caricature. Circa 1800. **15s**

MAGGS BROS. LTD. LONDON

Engravings relating to Beer

[1791-1801.]

[729] **VIEW OF A BREWHOUSE YARD.** Two large dray horses are standing in the centre of the yard, one in the shafts of the cart, from which men are unloading barrels, dog in foreground to right.

Mezzotint engraving by R. Earlom after G. Garrard. 1791.

Size 18 by 22¾ inches, with margins

Fine proof impression, with artists' names and line of publication only. **£12 12s**

[730] **A CORRECT VIEW OF THE GOLDEN LANE GENUINE BREWERY.** Animated scene in a brewery yard, with men loading barrels on to carts, drawn by large dray horses.

Mezzotint by W. Barnard after Dean Wolstenholme. 1807.

Size 18 by 24 inches,with margins. Fine open letter proof impression. **£16 16s**

[731] **ALEHOUSE KITCHEN.** Countryman seated before a fire, another standing behind him, with knee on oak settle, smoking, jug beside him.

ALEHOUSE DOOR. Two countrymen seated, drinking and smoking, outside country inn.

Pair of mezzotints by R. S. Syer after G. Morland. 1801.

Size 15 by 12 inches, with margins. The pair, **£7 7s**

MAGGS BROS. LTD. LONDON

Napoleonic Caricatures in Colour depicting Eating and Drinking

[1792-1815.]

[732] **UN PETIT SOUPER, A LA PARISIENNE,** or a Family of Sans-Culottes refreshing after the fatigues of the day.
A family of French Revolutionists feasting on human remains. 1792. **12s 6d**

[733] **THE GREAT SWALLOW ALL!!!** or **French Bullie too hot for the Bear's stomach.**
Napoleon disgorging troops, etc., General standing by him, "Why General this French Ragout does not agree with your Stomach," etc. 1799. **12s 6d**

[734] **NATIONAL CONTRASTS,** or **Bulky and Boney.**
John Bull sitting at a table on which is beef, beer and punch, smoking, Napoleon looking on. **12s 6d**

[735] **BONEY'S JOURNEY TO LONDON,** or the Reason why he is so Long in comeing, i.e., Because he travels like a Snail with his house at his back.
A small house on wheels, cook holding large knife, looking out of kitchen window, lettered "Cuisine for roast de English Beef ma Foi." Circa 1800. **10s 6d**

[736] **RESOLUTIONS IN CASE OF AN INVASION.**
Caricatures showing the effects on various people, one a publican holding up pot of beer in which is figure of Napoleon, saying "I'll cool his courage in a pot of Brown Stout," another an Epicure holding up Napoleon about to put him in his mouth, saying "I'll eat him," etc., etc. By W. Holland, 1803. **10s 6d**

[737] **A TOAST FOR NEW FRANCE.**
Two French sailors seated at a table, drinking wine, saying, "May the names of Howe, St. Vincent, Duncan, Nelson and Warren be eternally erased from our recollection." By Woodward, 1803. **12s 6d**

[738] **THE KING'S DWARF plays Gulliver a Trick.**
Napoleon as a dwarf standing in a marrowbone on a plate before a king. 1803. **12s 6d**

[739] **BILLINGSGATE AT BAYONNE, or The Imperial Dinner!**
French family sitting round a table, Napoleon standing on a chair saying, "I'll tell you what, if you make such a Riot at my table—I'll be d——d if I don't send you all to the Round House." Published by R. Ackermann. 1808. **10s 6d**

[740] **DESIGN FOR A MONUMENT to be erected in Guildhall in gratitude of Alderman Biscuit for killing Buonaparte.**
Showing the alderman standing under a tortoise, swallowing Napoleon. 1809. **7s 6d**

[741] **FUNCKING THE CORSICAN.**
Group of Dutchmen smoking and drinking surrounding Napoleon, who stands on a barrel of Real Hollands Geneva, barrels of dutch herrings, dutch cheeses, etc. By Rowlandson, 1813. **14s**

[742] **JOHN BULL AND HIS FRIENDS Commemorating the Peace.**
John Bull in centre dancing among figures of Sirloin of Beef (Sir Lion for ever), loaf of bread, old stout, shoulder of mutton, sack of flour, and bottles of wine, etc., etc.
John Bull: "That's right my Lads, jig it away Peace and Plenty."
By Roberts after Woodward. Circa 1815. **£1 1s**

MAGGS BROS. LTD. LONDON

A SHORT HORNED HEIFER

(See Item No. 744.)

Engravings of Prize Cattle

[1802-1846.]

[743] **THE DURHAM OX.**
Stipple engraving printed in colours by I. Whessel after Boultbee. 1802.
Size 17¼ by 23¾ inches, with full inscription margin and thread margins each side. Weight and dimensions under. **£15 15s.**

Inscription under:—"The Durham Ox. To the Right Honourable Lord Somerville, this print is with great respect humbly dedicated, by his Lordship's most obedt. Servant John Day." This wonderful animal is now the property of John Day of Harmston, near Lincoln, and was March 20, 1802, six Years Old. "This ox is still in a growing and improving state, and according to the computation of the best judges, 30 Score pr. Quarter, which is 300 Stone, 8 lbs. to the Stone, etc."

[744] **THE SHORT HORNED HEIFER.** 7 Years Old.
Mezzotint in brown by W. Ward after T. Weaver. 1811.
Size 17¾ by 23½ inches, with margins. **£8 8s.**
(See Illustration opposite.)

"Bred and fed by Mr. Robt. Colling, of Bampton, near Darlington, in the County of Durham, to whom this print is respectfully inscribed."

[745] **THE UNRIVALLED LINCOLNSHIRE HEIFER.**
Mezzotint printed in colours by W. Ward after T. Weaver. 1813.
Size 18 by 23½ inches, with margins. **£12 12s.**

Inscription on plate: "Fed by Thos. Willoughby, of Orby, near Burgh, now his property."

[746] **BLYTH COMET OX,** 2 Years and 11 Months Old, and **Four Wether Sheep,** 21 Months Old.
Mezzotint by Wm. Ward after Thos. Weaver. 1818.
Size 22 by 28½ inches, with margins. Fine Open Letter Proof Impression. **£12 12s.**

"Bred and Fed by Mr. Champion, of Blyth, Notts., and exhibited by him at the London Christmas Cattle Show, Sadlers Yard, Decr., 1817."

[747] **THE EVERINGHAM SHORT HORNED PRIZE COW.**
Bred by Sir Chas. R. Tempest, Bart., of Broughton Hall, Shipton, Yorkshire.
Engraving in colours by J. Harris after W. H. Davis. 1843.
Size 19 by 24 inches, with margins. **£18.**

"Age 6 Years 8 Months. Weight 197 Stone of 8 lbs. By Scrip (2604) Dam, Modesty, by Magnet (2241)."

Bought when a Yearling and fed by Wm. C. Maxwell, Esq., of Everingham Park, Pocklington, Yorkshire. Winner of the IXth Class Premium of 20 Sovereigns, with Silver Medal to the Breeder and Gold Medal as the Best Beast exhibited at the Smithfield Club Show, Xmas, 1842.

[748] **THE PRIZE HEIFER "FLOWER."** At One Year and Four Months Old.
Lithograph in colours by C. Moody after B. Hubbard. Circa 1846.
Size 15 by 20½ inches, with margins. C. 1846. **£6 6s.**

"Bred by Mr. Thomas Moses, of Stenigot, near Louth, Lincolnshire. Got by Belvedere, the 4th Herd Book 3130; dam by son of Quaternion, 1351; gr. dam by Ivanhoe, 1131 gr. g. dam by Cossack 925; gr. g. g. dam by Waddingworth, 668."

Flower was winner of the following Prizes (open to all England), the first Prize as She Calf (when four months old). Exhibited in a class of six, at the North Lincolnshire Meeting, at Caistor, in 1843. At the North Lincolnshire Meeting at Horncastle, 1844, first Prize and a Sweepstake, as the best Yearling Heifer in a class of nine. Also at Lincoln, same year, second Prize in a class of seven. In 1845, at the Sleaford Meeting, the first Prize as a two years old Heifer and at Gainsborough, the second Prize, same year, in a class of seven. And the first Prize as a three-year-old, at the North Lincolnshire Meeting at Market Basen, in 1846, in a class of six.

Flower was sold at Mr. Moses's Sale, in 1846, for 57 guineas; a yearling bull (Frederick, the first calf) for 42 guineas, and a bull calf (the second) six weeks old, for 17 guineas. This extraordinary animal, when one year and four months old, weighed 80 st. 2 lbs. (14 lbs. to the st.).

MAGGS BROS. LTD. LONDON

(See Item No. 749.)

[1807.]

[749] **INDUSTRIOUS COTTAGERS.** Interior of a kitchen, to left young woman, curls, fichu and large apron, sits at wheel spinning, large fireplace in which hangs a large cauldron round which children are sitting. On the mantelpiece are coffee-pots, teapots, cooking utensils, etc., and above them hams are suspended from a rack. Through an open doorway to right women and children are seated, making lace.

Mezzotint engraved by W. Ward after James Ward. 1807.

Size 17¾ by 23½ inches, with full inscription and margins beyond.

Brilliantly printed in colours and in choice condition. **£65**

(See Illustration opposite.)

[1815.]

[750] **SA GRACE LORD BOUFFE-TROP VISITANT SON GARDE MANGER. "Vous tuerez un gros Bouilli pour nous Déjeuner."**

An English Lord standing, giving instructions to a servant who stands by open doorway of a cattle shed. Hams, joints and barrels in background.

Coloured engraving. Circa 1815.

Size 9¾ by 13¼ inches. **£2 2s**

[1820.]

[751] **PORTRAIT DU GOURMAND.** Two men each sitting at dining table, one table laden with every kind of delicacy, the other with only bread and water.

One man is saying, "Il faut vivre pour manger."

The other, "Il faut manger pour vivre."

Coloured caricature. Circa 1820.

Size 7¼ by 8⅞ inches, with margins. **£1 1s**

[1826.]

[752] **THE BUTCHER'S BOY.** Boy holding basket containing joint of beef, ringing bell in doorway, his horse stands behind him, village seen in background.

THE BAKER'S BOY. Boy on horseback with basket containing bread, standing before open doorway of cottage, village seen behind.

Pair of engravings in colours by H. Alken. 1826.

Size 6¾ by 9¾ inches, with margins. The pair, **£5 5s**

[1828.]

[753] **DE L'INFLUENCE DES COMESTIBLES sur le moral des convives.**

Three men seated at table, two eating oysters.

Coloured engraving by Bernard after Monnier. 1828.

Size 3½ by 4½ inches, with margins. **5s**

[1830.]

[754] **L'ARRIVEE. Un Anglais attaqué du Spleen,** vient se faire traiter en France.

Exterior of an inn "Au bien Venu," the innkeeper seizing an Englishman by the hand and pointing to fruit and wine.

Coloured engraving. Circa 1830.

Size 6⅝ by 8½ inches, with margins. **£2 2s**

MAGGS BROS. LTD. LONDON

[1832.]

[755] **THE FLITCH OF BACON.** Procession across fields headed by young man on horseback carrying a large side of bacon, behind him a married couple on horseback, followed by young men and women crowned with garlands of flowers, and young children strewing flowers before them.

Line engraving by J. T. C. Watt after T. Stothard. 1832.

Size 12½ by 13½ inches, with margins. Fine impression on India Paper. **£5 5s**

Dunmow (Essex), famous for the tenure of the manor (made by Robert Fitz-Walter, 1244), "that whatever married couple will go to the priory and kneeling on two sharp-pointed stones, will swear that they have not quarelled nor repented of their marriage within a year and a day after its celebration, shall receive a flitch of bacon."

[1840.]

[756] **BANQUET donné aux Generaux Bonaparte et Moreau.**

Animated scene in a banqueting hall, tables laden with food and wines.

Lithograph in colours by C. Motte after Grenier et L. Courtin. Circa 1840.

Size 13⅜ by 16¾ inches, with margins. **£2 2s**

[1840.]

[757] **DINER A L'HOTEL DE VILLE a l'occasion du Mariage avec Marie-Louise.**

Banqueting hall, showing Napoleon and Marie-Louise surrounded by their guests.

Lithograph in colours by Adam. Circa 1840.

Size 11⅛ by 14⅝ inches, with margins. **£1 10s**

[1840.]

[758] **LE BRICK RESTAURANT.** Scene on board a boat, numerous passengers seated at dinner, chef standing by hatchway.

Lithograph in colours by Renou after Astoin. Circa 1840.

Size 6½ by 9⅝ inches, with margin. **10s 6d**

[1840.]

[759] **LE CELEBRE GARGANTUA.** Gargantua is seated at a table devouring whole oxen, and holding a cask of wine, men ascending ladders placed against the table carrying trays of food and barrels of wine. Descriptive text in French below.

Coloured lithograph. Circa 1840.

Size 12 by 21 inches, with margins. **£2 10s**

Gargantua was the large-mouthed voracious giant in Rabelais.

[1840.]

[760] **LE CELEBRE CARGANTUA.** Another engraving depicting Gargantua dining, with men on the table helping him to various dishes. Verse under:—

"AIR REVEILLEZ VOUS BELLE ENDORMIE.

"Du grand gobeur des gastronomes,
Admirez le friant tableau;
Il prend les dindons pour des pommes,
Un cochon pour un fricandeau."

Coloured caricature. Circa 1840.

Size 10½ by 14 inches. **£2 10s**

(SEE FRONTISPIECE.)

[1850.]

[761] **HOTEL DES PRINCES** (Table d'Hote). **Interior of a dining-room.**

Line engraving in colours by L. Stocks after Eugene Lami. Circa 1850.

Size 4¾ by 6⅞ inches, with margins. **10s 6d**

MAGGS BROS. LTD. LONDON

[1850.]

[762] **THE "TROIS FRERES PROVENCEAUX," Palais Royal, Paris.** Interior of this Celebrated Eating House.

Line engraving in colours by J. B. Allen after Eugene Lami. Circa 1850.

Size 4¼ by 6⅞ inches, with margins. **10s 6d**

[1860.]

[763] **LES ETRENNES ANGLAISE.** A Frenchman offering the enormous carcass of an ox, which butchers are carrying, to an Englishman.

"Milord acceptés ce léger présent—Oh! vite des pommes de terre pour ce bifteck."

Coloured caricature. Chez Martinet. Circa 1860.

Size 7½ by 10 inches, with margins. **£1 1s**

[1860.]

[764] **LA CUISINIERE.** A coloured engraving depicting a woman, her skirt in the form of an oven, carrying cooking utensils, a hare slung from her shoulder.

Coloured engraving chez Martinet. Circa 1860.

Size 12⅜ by 7½ inches, with margins. **£1 5s**

[1867.]

[765] **L'EXPOSITION UNIVERSELLE.**

6 engravings in black by Janet Lange, depicting fashionable people dining and supping. Circa 1867.

Average size of each plate 10½ by 13½ inches, with margins. **£2 2s**

Visite de l'empereur Alexandre à l'Exposition universelle. Déjeuner au restaurant russe.

Grand diner offert aux Commissaires de l'Exposition universelle par M. Schneider, prèsident du Corps legislatif.

Paris—Grand diner à Saint Cloud, offert à S.M. l'Empereur d'Autriche.

Fête de Tuileries—Le Souper.

Fête de l'Hôtel-de-Ville donnée en l'honneur de LL.MM. l'empereur de Russie et le roi de Prusse—Arrivée de LL.MM. à la table du souper.

Grand diner des Tuileries offert à LL.MM. l'Empereur de Russie et le Roi de Prusse.

[1890.]

[766] **BEER. Now then Gals, Where's the Beer?** Interior, a family party seated at dinner, woman entering carrying jugs.

Clever black-and-white charcoal drawing by L. Raven-Hill. Circa 1890.

Size 11 by 8½ inches. Signed. **£2 2s**

[1898.]

[767] **SAVAGE CLUB MENU.** January 29th, 1898. Sam Smith in the chair.

Black-and-white drawing by Dudley Hardy depicting a man in Cromwellian dress seated, holding pipe and large pewter pot. Signed and inscribed "To my pal, Sam. Smith. 1898."

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